Since 2009, Stratos Catering has been proud to be one of UCLA Anderson Preferred Caterers. As a Preferred Caterer, we are happy to offer an Exceptional service to their staff, alumni, and students. We know your reunion is important to you and your classmates- in addition to the reunion event for the UCLA Anderson School of Management, we are able to cater a handful of other events on Reunion weekend. Our staff consists of professional event coordinators who are ready to assist you with the details of your event, Stratos Catering does a variety of events from simple coffee breaks to elegant, formal dinners and receptions. We tailor our services to meet our guest’s expectations.

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www.stratoscatering.com
We would love to hear about your event and see how we can work with you to make this a pleasure, successful and memorable experience!

Contact us.

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**Lunch Boxes**

CHOICE OF SANDWICH, WRAP OR SALAD

$12.75 + tax & delivery charges

Add soft drinks for $1.35 more

Includes: chips, cookie, fruit cup, bottle water, napkin, and utensils. Disposable table linen included.

**Wrap Choices**

- Grilled Vegetable w/ Garlic & Herbs Dressing (Vegetarian)
- BBQ Pineapple Chicken
  *Roasted Corn & Tomato, Napa Cabbage, Cilantro, Pineapple*
- Stratos Harvest Wrap (Vegetarian)
  *Apples, grapes, walnuts, bleu cheese and romaine with lemon honey dressing*
- Roasted Turkey & Avocado
  *Roasted Tomato, Grilled Onions, Avocado, Jack Cheese, Iceberg Lettuce*
- Sesame Asian Beef
  *Steamed Rice, Carrots, Snow Peas, Napa Cabbage, and Pineapple Teriyaki*
- Greek Wrap (Vegetarian)
  *Sliced Tomatoes, romaine lettuce, Kalamata olives, feta cheese, and shredded carrots*
- Grilled Chicken Caesar Wrap
  *Grilled Chicken with grated Italian cheese, lettuce & Caesar Dressing in a sundried tortilla.*
- Lemon Dill Salmon Wrap
  *Grilled wild salmon, baby spinach, hardboiled egg, red onion with lemon dill sauce in a flour tortilla*

**Lunch Buffet**

ASSORTED SANDWICHES OR WRAPS IN PL

- 8-10 People $128
- 12-16 People $180
- 18-22 People $260
- 24-28 People $340

Add soft drinks for $1.35 more

Choice of Salad and Desserts. Disposable table linen, platters, serving ware, plates and flatware included.

**Sandwiches Choices**

- Grilled Garden Vegetable (Vegan)
  *Grilled assorted zucchini, peppers and onion with balsamic vinaigrette on artisan bread*
- Roast Turkey Pesto w/ Gouda
  *Tomato, Caramelized Onions, Lettuce, Pesto Mayo Sauce, Gouda Cheese*
- Marinated Grilled Chicken
  *Smoked Bacon, Grilled Tomato, Grilled Onions, Lettuce, Chipotle Mayo, Jack Cheese*
- Stratos Club Sandwich
  *Black Forrest Ham, Genoa Salami, Turkey, Swiss & Provolone Cheese, Lettuce Tomato*
- Albacore Tuna in Pretzel
  *Homemade white Albacore Tuna, Fresh Cut Vegetables, Lettuce, Tomato*
- Caprese Tomato Mozzarella (Vegetarian)
  *Fresh mozzarella, tomatoes, spinach and red onion with pesto and olive tapenade on focaccia*
Hot Lunch Buffet

Grilled Chicken
$12.75 per person + tax & delivery
With any of the following sauces: Lemon butter dill, mushroom merlot sauce, mango avocado, Spanish capers, BBQ sauce with fresh salad rice or potatoes, seasonal vegetables and delicious mini dessert bars

Fish Salmon or Mahi Mahi
$14.75 per person + tax & delivery
With fresh salad, rice or potatoes, seasonal vegetables and delicious mini dessert bars

Pasta Bar
$12.75 per person + tax & delivery
With fresh salad, seasonal vegetables and delicious mini dessert bars
Pasta choices: cheese tortellini, beef ravioli, fettuccine alfredo, pasta primavera, bow tie pasta with pink chipotle sauce.

SEE DESSERT MENU ON PAGE 9
Salads

**Traditional Garden Salad (Vegan)**
Lettuce, cucumbers, carrots, cherry tomatoes, garbanzo beans & balsamic vinaigrette.

**Stratos Salad (Vegetarian)**
Baby Mix Green, Grapes, Gorgonzola Cheese, Honey Roasted Pecans

**Cobb Salad**
Julienne Mushrooms, Oven Roasted Ham, Cheddar Cheese, Hard Broiled Eggs, Fresh Avocado, Tomatoes, Iceberg Lettuce

**Thai Chicken Salad**
Mixed greens with Thai peanut marinated chicken, red cabbage, Shredded carrots, cucumbers and Thai peanut dressing

**Caesar Salad (Vegetarian)**
Romaine, grilled chicken breast, cherry tomatoes, Italian cheese with our creamy Caesar dressing.

**Santa Fe Salad**
Chicken Breasts, Corn, Tortilla strips, Black Beans, Monterey Jack Cheese, tomatoes Cilantro Leaves with Southwestern Dressing

**Greek Pasta Salad**

**Fruit Salad**

**Potato Salad**

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Brown Bag Special

Choice of sandwich or wrap below, with apple or chips, and water. **$9.00/bag**

**Wraps**
*Chicken Caesar, Veggie, Turkey Avocado, Santa Fe.*

**Sandwiches**
*Tuna Salad, Turkey pesto, Grilled Garden Veggie, Or ham & Swiss*

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Assorted Mini Desserts and Cookies

Lemon Bars, Pecan Bars, Brownies, Cookies, Raspberry Cheesecake, Blueberry Cheesecake, S’mores Bars, Carrot Cake, Tiramisu, Cupcakes (chocolate, vanilla & red velvet add 1.25 more), Macarons Petit Fours, Chocolate Bite croissant, Mini Danish, Petite Cinnamon rolls, Assorted Tartelettes Mix fruit, Pecan, Coconut and lemon, Cream puff, Coffee Barquette, Mini Apple Bites & More.
Reception: Menu # 1

THE BRUINS LIGHT MENU $8.95 per person + tax & delivery

Petite Sandwich Platter
Basil, tomato & cucumber, with red pepper cream; Marinated Chicken with smashed sweet pecans; Sliced grilled chicken with brie cheese

Seasonal Whole Fruit Bowl
Bananas, apples, oranges, pears, grapes and more

Traditional Vegetable Tray (Crudité) Platter

Fresh Seasonal Garden Veggies with Ranch Dipping Sauce

Fresh Water

Reception: Menu # 2

THE GOURMET PLATTERS $12.95 per person + tax & Delivery

Artisan Cheese Board with assorted crackers
A beautiful assortment of cheeses & crackers garnished with dried fruit and nuts

Seasonal Fresh Fruit Platter
Kiwis, pineapple, strawberry, cantaloupe, watermelon, oranges with traditional strawberry dipping sauce

Petite Sandwich Platter
Basil, tomato & cucumber, with red pepper cream; marinated chicken with smashed sweet pecans; Sliced grilled chicken with brie cheese

Traditional Vegetable Tray (Crudité) Platter
Fresh seasonal garden veggies with ranch dipping sauce

Assorted Dessert Platter
Lemon Bars, Pecan Bars, Brownies, Cookies, Raspberry Cheesecake, Blueberry Cheesecake, S’mores Bars, Carrot Cake, Tiramisu, Macaroons Petit Fours, Chocolate Bite croissant, Petite Cinnamon rolls, Assorted Tartelettes Mix fruit, Pecan, Coconut and lemon, & more

All pricing is for a drop off/setup service only
Table cover, plates, napkins, utensils included
For events taking place at the ATRIUM full service and a server is required.
Full service pricing available (linens, platters, baskets, glassware, serving ware, décor items, flowers etc.)
Beer & Wine available upon requests for Atrium setup only
Non-Alcoholic Beverages in classroom

Reception: Menu # 3

ALUMNI MIX AND MATCH

1 platter or 1 dip + 2 Hors d’oeuvres + Desserts $10.95/person

1 Platter or 1 Dip + 3 Hors d’oeuvres + Desserts $11.95/person

Choose 1 Platter or 1 Dip + 4 Hors d’oeuvres $12.95/person

Prices do not include tax and delivery

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SEE PLATTER, HOR D’OEUVRE, AND DIP CHOICES ON PAGES 7 AND 8. SEE DESSERT CHOICES ON PAGE 9.
Hors d’oeuvres

VEGETARIAN

Fresh Mozzarella Caprese Skewers
Grape tomatoes and fresh basil w/pesto vinaigrette dipping sauce

Classic Spanikopitas
Phyllo dough with spinach & feta cheese

Mini Pear Cakes Pinwheels
With caramelized onions, jack cheese & pears with puff pastry

Vegetarian Egg Rolls
With Mango Avocado Sauce

Fresh Vegetables Fusion Rolls
W/Ginger Plum Sauce Walnuts, Carrots, Lettuce, Cucumber Avocado

Corn Cheese Quesadillas
With Cilantro Sauce

Mini Caprese Bites
Grape tomatoes and fresh basil w/balsamic Vinaigrette

Cheesy Kale and Artichoke
Crispy Fillo shells

Fillo Blossom
Spinach cottage and feta cheeses in crispy fillo dough

Roasted Balsamic Cranberry and Brie Crostini
Broccoli & Cheddar-Stuffed Potato Skins
With avocado cream

BY THE SEA

Smoked Salmon
With Dill dip Crostini’s

Shrimp Ceviche
Shrimp tossed with marinade citrus juice, tomatoes, onions, cilantro, Cucumber and avocado served with mini corn tostadas.

Herbed Grilled Shrimp Skewers

Crab and Cucumber Canapés

Stuffed Cucumbers
With Spicy Tuna Salad

Crab Cakes with
Creamy spicy red pepper sauce

Stuffed Celery
With Tuna Salad

Shrimp Taco Bites
Hors d’oeuvres (cont.)

MEAT & POULTRY

Dumplings
Chicken & Veggies
With ponzu dipping sauce

Ginger Saigon Chicken Wings

Mini Fried Chicken Potato Tacos
With lettuce, sour cream and cheese

Luau Chicken Skewers
With pineapple teriyaki sauce

Cocktail Meat Balls
With Tuscan marinara sauce or BBQ sauce

Slider Style Mini Burgers
Cherry tomatoes stuffed
With a mixture of cream cheese, bacon, and fresh herbs

Antipasto Salad Kabobs

Cocktail Beef Franks
Wrapped in puff pastry

Cherry Tomatoes Stuffed
With chicken mango curry salad

Assorted Triscuit Crackers
With tomato, cheese, olives, shrimp, crab, salami, and more

Platters

Artisan Cheese Board with assorted crackers
A beautiful assortment of cheeses & crackers garnished with dried fruit and nuts

Seasonal Fresh Fruit Platter
Kiwi, pineapple, strawberry, cantaloupe, watermelon, orange, grapes, honeydew

Petite Sandwich Platter
Basil, Tomato & Cucumber, with Red pepper Cream; Marinated; Chicken with Smashed Sweet Pecans; Sliced Grilled Chicken with Brie Cheese

Traditional Vegetable Tray (Crudité) Platter
Fresh Seasonal Garden Veggies with Ranch Dipping Sauce

Assorted Dessert Platter
Lemon Bars, Pecan Bars, Brownies, Cookies, Raspberry Cheesecake, Blueberry Cheesecake, S’mores Bars, Carrot Cake, Tiramisu, Macaroons, Petit Fours, Chocolate Bite croissant, Mini Danish, Petite Cinnamon rolls, Assorted Tartelettes Mix fruit, Pecan, Coconut and lemon, & more.

Dips

Hummus & Pita Bread (Vegetarian)
Ground Chickpeas, olive oil, fresh garlic & lemon

Black Olive Dip with Crostini (Vegetarian)
Kalamata Black Olives, Olive Oil, Parmesan Cheese, Garlic, Fresh Parsley, Spanish Capers

Fresh Cut Bruschetta (Vegetarian)
With Crostini on the side

Mexican Roasted Corn & Black Beans Dip
With Tortilla Chips (Vegetarian/ Gluten Free)

Mexican Fiesta Dip

Fresh Salsa and Guacamole
With Tortilla Chips (Vegetarian/ Gluten Free)
Dessert

Cupcakes
*Chocolate, Vanilla & Red Velvet*

Macaroons Petit Fours

Assorted Dessert Bars
*Lemon Bars, Pecan Bars, Brownies, Cookies, Raspberry Cheesecake, Blueberry Cheesecake, S'mores Bars and more*

Chocolate Croissant

Danish

Cinnamon rolls

Assorted Tartelettes

Mix fruit, Pecan, Coconut, lemon

Cream puff

Coffee Barquette

Mini Apple Bites

Carrot and Tiramisu Cake

Cappuccino, Chocolate Truffle, Dulce de Leche Bites

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Beverages

Fresh Squeezed Lemonade $2.75
*With flavors (Strawberry, Mango and Peach)*

Iced tea $2.50

Peach Ice Tea $2.75

Sparkling water (Bottled) $2.35

Assorted sodas (Can) $1.35

Coffee (Regular and decaf) $2.10

Hot tea $2.10

Hansen’s Natural Soda $1.50

Honest Tea $2.40

San Pellegrino Limonata and Aranciata $2.10

Snapple $1.75

Vitamin Water $1.95

Spring Water $1.10

Smart Water $2.75

Perrier Mineral Water $1.75

Calistoga Mineral Water $2.75

Apple Juice (100% Juice) $2.40

Grape Juice (100% Juice) $2.40