

# Occidental College Private Celebration Menus

## Hors D'oeuvres...

Select three to precede your meal

### Cold Hors D'oeuvres...

#### ASIAN GINGER SHRIMP•

Spicy ginger shrimp wrapped in snow peas served on skewers

#### BEET CROSTINI (VL)

Roasted beets and burrata cheese served on crostini

#### BRIE AND SUNDRIED TOMATO PESTO CANAPÉS (VL)

Sundried tomato pesto spread over crostini topped with Brie cheese

#### BUFFALO MOZZARELLA AND ROMA TOMATOES (VL)

Thinly sliced buffalo mozzarella layered with fresh basil and Roma tomatoes

#### CEVICHE CUPS

Miniature shrimp marinated in seasoned lime juice

#### CUCUMBER AND FIG (VL)

Fresh fig and mascarpone cheese wrapped in thinly sliced cucumber

#### CURRIED CHICKEN CANAPÉS

Artfully seasoned chicken breast with Indian curry in a crisp pastry base

#### FRESH FRUIT SKEWERS (V)

A selection of three seasonal fruits skewered served with lemon-mint dipping sauce

#### GAZPACHO SHOTS (V)

Spanish tomato based raw vegetable soup

#### GREEN OLIVE AND WALNUT CANAPÉS WITH GOAT CHEESE

Goat cheese spread over crostini and topped with chopped green olives, walnuts and anchovy filets

#### JAPANESE EGGPLANT ROLLS (V-option)

Japanese eggplant rolls filled with grilled vegetables or chicken skewered and served with miso karaschi dipping sauce

#### JICAMA SKEWERS WITH PICO DE GALLO (V)

Skewered fresh jicama seasoned with pico de gallo and lime

#### PROSCIUTTO WRAPPED ASPARAGUS

Grilled asparagus wrapped in prosciutto served with gorgonzola dipping sauce

#### SMOKED SALMON

Smoked salmon with dill cream cheese served on an English cucumber round

#### STEAMED SHRIMP•

Full-flavored jumbo shrimp, lightly steamed, served with cocktail sauce or lemongrass ginger dipping sauce

#### THAI BEEF ON CUCUMBER ROUND

Succulent southeast Asian seasoned beef served on a hot house cucumber round

•Additional cost per person

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### ***Hors D'oeuvres...***

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#### ***Hot Hors D'oeuvres...***

##### **BAKED PINEAPPLE WITH BACON**

Sweet, fresh pineapple cubes wrapped in crisp smoked bacon

##### **CARIBBEAN CHICKEN EMPANADAS**

Black bean and jerk chicken breast in a flaky pastry, served with a spicy Caribbean dipping sauce

##### **CHEESE STUFFED MUSHROOMS (VL)**

Fresh mushrooms filled with herb goat cheese

##### **COCONUT FRIED SHRIMP**

Large shrimp in a coconut batter served with an orange marmalade sauce

##### **CRAB RANGOON**

Wonton wrapper stuffed with cream cheese and crabmeat, baked or deep fried

##### **CRISPY CALAMARI**

Tender squid, coated in batter, deep-fried until golden brown and served with cocktail sauce

##### **FILO TARTLETS (VL)**

Crisp filo pastry tartlets filled with brie and pear

##### **MARINATED GOAT CHEESE CROUTONS (VL)**

Olive oil, garlic and herb-marinated croutons with melted goat cheese

##### **MINI CRAB CAKES**

Served with your choice of rémoulade or aioli sauce

##### **MINI KEBABS**

Skewered flank steak marinated in a sweet soy sauce

##### **MINI MEAT BALLS**

Served Swedish style or with barbeque or marinara sauce

##### **MINI QUICHE (VL-option)**

Mini versions of the classic Lorraine or Spinach Florentine

##### **POT STICKERS (V-option)**

Chicken, pork, duck or vegetarian pan-fried Chinese dumplings

##### **SPINACH AND CHEESE FILOS (VL)**

Flaky pastry triangles filled with spinach and feta cheese

##### **SPRING ROLLS (VL)**

Asian vegetables wrapped and deep fried or baked

##### **VEGETABLE CURRY SAMOSA (V)**

Crisp, tasty triangles filled with vegetables in a savory curry sauce

##### **WONTONS**

Deep fried traditional Chinese wontons served with sweet and savory sauce

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## ***Poultry Entrées...***

Offered plated or buffet, with salad (pages 8/9) and two side dishes (page 10)

### **CALIFORNIA CHICKEN WITH MANGO CHUTNEY**

Boneless breast of chicken served with a tangy, sweet relish

### **CHICKEN CHARDONNAY**

Chicken breast sautéed with quartered mushrooms, leeks, Chardonnay wine, mustard seeds and cream

### **CHICKEN FLORENTINE**

Chicken breast stuffed with goat cheese and spinach served with a Marsala sauce

### **CHICKEN PARMESAN**

Boneless chicken breast lightly breaded and stuffed with mozzarella cheese served with angel hair pasta and marinara sauce

### **CHICKEN PICATTA**

Breast of chicken served with creamy lemon sauce with capers

### **CHICKEN TEQUILA SUNRISE**

Chicken breast with tequila lime and orange salsa

### **CHICKEN WELLINGTON**

Boneless breast of chicken, mushrooms and caramelized onions, baked in a puff pastry served with a white wine sauce

### **COCONUT CHICKEN**

Coconut chicken breast topped with a green apple relish, served with tangy orange sauce

### **INDIAN GRILLED CHICKEN VINDALOO**

Grilled chicken breast, served with a sauce of chicken stock, ginger, cumin, coriander, cardamom and cinnamon garnished with julienne tomatoes & grilled onion

### **MEDITERRANEAN CHICKEN MIRABELLA**

Airline chicken breast sautéed with green olives, capers and prunes-this dish is sweet, salty and tangy all at the same time

### **ACHIOTE CHILE CHICKEN**

Succulent chicken breast marinated southwestern style & grilled for a smoky flavor

### **TURKEY ROULADE**

Turkey breast stuffed with cranberries and goat cheese

### **WILD MUSHROOM STUFFED CHICKEN**

Boneless chicken breast stuffed with wild mushrooms, Boursin cheese, sautéed leeks & bacon served with Madeira or Marsala sauce

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## *Meat Entrées...*

Offered plated or buffet, with salad (pages 8/9) and two side dishes (page 10)

### FILET MIGNON

Grilled 6 oz beef filet with your choice of sauce (see below)

### CENTER CUT PORK CHOP

10 oz bone-in, served with fruit compote

### NEW ZEALAND LAMB CHOPS

Served with a mint julep relish or rosemary balsamic glaze

### PRIME RIB

Served with au jus and creamed horseradish

### RIB EYE STEAK

8 oz, served with Gorgonzola compound butter and bordelaise

### NEW YORK STEAK

8 oz, roasted with your choice of sauce (see below)

### SHORT RIBS

Boneless braised beef

### FLATIRON STEAK

6 oz, with your choice of au poivre or chimichurri sauce

### SURF AND TURF

Your choice of two of the following:

Petit filet mignon or 6 oz New York steak  
Diver scallop or 2 jumbo prawns

Sauces: au poivre, bordelaise, chimichurri, compound butter

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## ***Seafood Entrées...***

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### **ALMOND CRUSTED SALMON**

Salmon filet topped with crushed almonds served with an Asian pesto

### **BLACK COD KASUZUKE**

Sautéed filet of black cod marinated in sake lee and mirin

### **BLACKENED SWORDFISH**

Sautéed filet of swordfish served with sweet potato crab hash

### **CREOLE TILAPIA**

Tilapia filet baked in a creole sauce served with fresh spinach

### **GRILLED HALIBUT**

Served with papaya pico de gallo

### **GRILLED SEA BASS**

Thick filet of grilled sea bass served with either ginger vinaigrette or lime beurre blanc

### **HERB GRILLED SALMON**

Served with an herb compound butter

### **MACADAMIA NUT MAHI-MAHI**

Mahi-mahi topped with macadamia nuts, served with a chili, papaya and pineapple chutney

### **PARMESAN POTATO CRUSTED SALMON**

Filet of salmon topped with Parmesan mashed potatoes grilled until golden brown

### **PRAWNS ALLA DIAVOLA**

Jumbo prawns in a spicy tomato sauce

### **SEA BASS WITH BANANA BUTTER**

Thick filet of grilled sea bass served with a banana liquor reduction, topped with crispy sweet potato straws

### **SEARED SESAME ENCRUSTED AHI TUNA**

Seared Ahi tuna lightly encrusted served with a cilantro, garlic and lime sauce topped with black and white sesame seeds

### **SHRIMP AND SCALLOP SCAMPI**

Sautéed shrimp and scallops in a garlic butter sauce served over linguini pasta

### **SURF AND TURF**

Your choice of two of the following:

Petit filet mignon or 6 oz New York steak

Diver scallop or 2 jumbo prawns

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## *Pasta Entrées...*

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### **BUTTERNUT SQUASH RAVIOLI (VL)**

Plump butternut squash filled pasta served with a roasted red pepper sauce or browned butter and fresh sage

### **CHICKEN ZITI**

Long thin tube pasta served with chicken breast and wild mushrooms in a cream sauce

### **CLASSICAL LASAGNA**

Pasta layered with ricotta cheese and mozzarella cheese, tomato sauce and seasoned ground beef

### **# CLASSICAL LINGUINI (V-option)**

Linguini pasta served with your choice of clam or white wine sauce

### **CREAMY PESTO ORECCHIETTE (VL)**

"Little ears" pasta tossed with sun-dried tomatoes, artichokes and fresh oregano served in a creamy pesto sauce

### **GOURMET FOUR CHEESE MACARONI (VL-option)**

Serve this decadent macaroni and cheese "as is" or add pancetta or prosciutto •

### **# JAMBALAYA LINGUINE •**

Creole style pasta with andouille sausage, chicken, tiger shrimp and scallops

### **# PASTA POMODORO (VL)**

Penne pasta tossed with diced tomato, fresh basil, garlic and white wine, topped with fresh Parmesan cheese

### **# RADIATORE PASTA PRIMAVERA (V)**

"Little radiator" pasta tossed with diced fresh vegetables in a sun-dried tomato sauce

### **VEGETARIAN LASAGNA (VL)**

Pasta layered with ricotta and mozzarella cheese, seasoned vegetables and a light garlic cream sauce

### **# VERONA BASIL CHICKEN PASTA**

Pasta marinara topped with diced chicken breast, fresh basil and feta cheese

*# Whole wheat option available*

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## *Vegetarian Entrées...*

Offered plated or buffet, with salad (pages 8/9) and two side dishes (page 10)

### CHILES RELLENOS (VL)

Stuffed Anaheim chilies with white cheddar and Oaxaca cheese, served with salsa ranchero

### EGGPLANT NAPOLEON (V)

Layers of grilled eggplant, roasted peppers and garlic mashed potatoes topped with caramelized onions

### GRILLED EGGPLANT ROULADE (VL)

Thinly sliced eggplant rolled with fresh mozzarella and Roma tomatoes

### GRILLED VEGETABLE PLATE (V)

Seasonal squash, peppers, eggplant and onions marinated in olive oil and garlic served with your choice of garlic mashed potatoes, tricolor rotini or polenta

### MEDITERRANEAN STUFFED BELL PEPPERS (VL)

Sweet red bell peppers stuffed with a creamy risotto

### MUSHROOM WELLINGTON (VL)

Puff pastry stuffed with wild mushrooms and caramelized onions served with a roasted pepper coulis

### OAXACA TAMALES (VL)

Mild roasted salsa, Oaxaca cheese and fresh guacamole

### POLENTA NAPOLEON (V)

Layers of grilled Polenta, eggplant, roasted peppers and squash, served with a roasted tomato coulis

### PORTOBELLO HEAVEN (VL)

Large Portobello mushroom filled with goat cheese and pine nuts, served with wilted spinach and drizzled with a balsamic vinaigrette reduction

### TEQUILA LIME GRILLED TOFU (V)

Grilled tofu served with a tequila lime sauce and cucumber salsa

### TOFU PORTOBELLO (V)

Portobello mushroom stuffed with tofu and navy beans on top of Bloomsdale spinach with sweet potato crisps

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## *Salads for Plated Entrées...*

Make a selection from the salads below to complement a plated entrée

### CALIFORNIA ALMOND SALAD (V)

Sliced almonds on a bed of mesclun, assorted wild greens, with lemon-almond vinaigrette

### CALIFORNIA GARDEN GREEN SALAD (V)

Baby garden greens and enoki mushrooms with sun-dried cherry vinaigrette

### CONRAD'S SPINACH SALAD (V)

Fresh baby spinach, sliced strawberries, raisins, and sliced almonds with raspberry-walnut vinaigrette

### FIESTA SALAD (VL)

Romaine, black beans, cotija cheese, tortilla chips and corn served with mango vinaigrette

### FONTANESI SALAD (VL)

Baby greens, candied walnuts, dried cherries and Gorgonzola cheese served with Champagne vinaigrette

### GRILLED ASPARAGUS SALAD (VL)

Wild arugula, grilled asparagus, yellow cherry tomatoes and freshly grated pecorino cheese with white balsamic vinaigrette

### ITALIAN PROVENCIAL SALAD (VL)

Baby arugula and ciliegine, sweet, petit tomatoes, with balsamic vinaigrette

### PEAR AND BLUE CHEESE SALAD (VL)

Ripe, juicy pears, blue cheese and candied walnuts on a bed of mesclun, assorted wild greens, with pomegranate-cranberry vinaigrette

### SPINACH AND QUINOA SALAD (VL)

Fresh baby spinach, quinoa, diced cucumbers, tomatoes, garbanzo beans and feta cheese with smoked paprika dressing

### TOSSED SALAD (VL and V-options)

Mixed green salad with ranch or Italian dressings

### WILD MUSHROOM SALAD (VL)

Wild mushrooms with baby greens and Gorgonzola cheese with roasted shallot vinaigrette

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## *Salads for Buffet Entrées...*

Make a selection from the salads below to compliment a buffet entrée

CAESAR SALAD

CONRAD'S SPINACH SALAD (V)

BROCCOLI SLAW (VL)

PASTA SALAD (V or VL)

COLESLAW (V or VL)

COUSCOUS AND ORANGE SALAD (V)

FONTANESI SALAD (VL)

HERB DIJON POTATO SALAD (V)

PROVENÇAL POTATO SALAD (VL)

TOSSED GREENS AND VEGETABLE SALAD (V or VL)

•Additional cost per person

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## Side Dishes...

Make two selections from the side dishes below to complement your entrée

### Potatoes...

- BAKED POTATO WITH BUTTER, SOUR CREAM AND CHIVES (VL)
- CREAMY SCALLOPED POTATOES (VL)
- FINGERLING POTATOES (V)
- GREEK LEMON POTATOES (V)
- GRUYERE POTATO AU GRATIN (VL)
- LYONNAISE POTATOES (VL)
- MASHED POTATOES WITH EITHER GARLIC AND PARMESAN OR SPINACH (VL)
- PARSLEY BUTTER PARISIENNE POTATOES (VL)
- ROASTED BABY RED POTATOES WITH HERB BUTTER (VL)
- SWEET POTATO PUREE (V)
- TWICE BAKED POTATOES (VL)
- YAMS AND YUKON GOLD MASHED POTATOES (VL)

### Rice...

- BASMATI SAFFRON RICE (V)
- BROWN RICE AND MUSHROOM PILAF (V)
- CREAMY POLENTA (VL)
- CONFETTI RICE (V)
- GRILLED POLENTA (V)
- HERB GARLIC AND PINE NUT RICE (V)
- JASMINE RICE (V)
- PESTO ORZO (VL)
- SPANISH RICE (V)
- TOASTED COCONUT RICE (V)
- WILD AND LONG RICE AMADINE (V)

### Risotto...

- FONTINA RISOTTO (VL)
- LEMON RISOTTO WITH POMEGRANATE SEEDS (VL)
- MUSHROOM RISOTTO (VL)
- RISOTTO PRIMAVERA (VL)

### Fresh Vegetables and Legumes...

- CUBAN BLACK BEANS (V)
- FRIJOLES DE LA OLLA (V)
- GLAZED BABY CARROTS (V)
- GRILLED ZUCCHINI, YELLOW SQUASH AND BELL PEPPERS (V)
- GRILLED ASPARAGUS AND JULIENNE BELL PEPPERS (V)
- OVEN BROILED TOMATOES (VL)
- PARSNIP PUREE (V)
- REFRIED PINTO BEANS (V)
- SAUTEED FRENCH BEANS, JULIENNE CARROTS AND CHERRY TOMATOES (V)
- SAUTEED SPINACH (V)
- SNOW PEAS (V)
- STEAMED BROCCOLI (V)
- SWEET PLANTAINS (V)

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## ***Themed Buffets...***

(Value priced with no substitutions)

### **ASIAN EXPRESS**

Chicken stir-fry, Asian vegetable stir-fry, vegetarian egg rolls, lemon noodles, fried rice, Japanese cucumber salad, ambrosia salad

### **FAR EAST EXCURSION**

Mongolian chicken, vegetarian chow mein, mu-shu pork with peking pancakes, Szechuan green beans, steamed rice, mini eggrolls, Chinese fruit salad

### **INDIAN TABLE**

Vegetarian Samosas, choice of Lamb Tikka, Chicken Tandoori or Curry Meat Balls, Basmati Saffron Rice, Channa Dall Paneer Pakadas, cucumber and onion Raitha Paratha or Naan, grilled vegetables, fresh fruit

### **ITALIAN FEAST**

Chicken parmesan, radiatore, whole wheat penne, and linguini pasta, with your choice of creamy pesto with sun-dried tomato sauce, alfredo sauce or marinara sauce, grilled seasonal vegetables, fresh fruit tray, Caesar salad, garlic rolls

### **LONESTAR BBQ**

Chicken breast with Chipotle BBQ glaze, marinated tri-tip beef or pork ribs, corn cobbetts, cowboy beans, coleslaw, watermelon wedges, corn bread muffins

### **MEDITERRANEAN MEDLEY**

Lemon and orange chicken, lamb kebabs, lavender scented couscous, Mediterranean meze (including olives, peppers, pita chips, hummus and tzatziki), Greek salad, spanakopita, grilled vegetables, figs and dates

### **SOUTH OF THE BORDER**

Fajita Bar - grilled beef or chicken, seasonal squash, peppers and onion, Spanish rice, ranchero beans, guacamole and salsa with tortilla chips and sour cream, Fiesta salad with mango lime vinaigrette, fresh fruit tray

### **TAQUITO BUFFET**

Carne asada, chicken, carnitas, black beans, pico de gallo, guacamole, cojita cheese, green onions, chopped tomatoes, olives, shredded lettuce, mini corn tortillas, Spanish rice, fresh fruit

### **TROPICAL LUAU**

Chicken teriyaki, stir-fried vegetables, chow mein, macadamia and pineapple rice, Asian vegetable salad, tropical fresh fruit, sweet Hawaiian bread

## ***OXY'S BEST BUFFET***

Braised beef brisket or roast baron of beef – carved to order, breast of chicken chardonnay or chicken tequila sunrise, garlic mashed potatoes or confetti rice, seasonal vegetable medley, Fontanesi salad or garden salad, fresh fruit tray, rolls and butter

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## *Reception Trays...*

### **ANTIPASTO PLATTER ... \$6.50 per person**

A selection of Italian meats and cheeses, grilled vegetables, pepperoncini, black olives, green stuffed olives, roasted red peppers and marinated artichoke hearts

### **\*\*ASSORTED SUSHI (minimum 15 people) ... \$8 per person**

Spicy tuna rolls, California rolls and vegetarian rolls  
Subject to availability

### **BRIE EN CROUTE (minimum 30 people) ... \$5 per person**

Brie cheese topped with pesto or cranberry relish encased in pastry, then baked

### **CHEESE TRAY (cheese varieties may vary)... \$4.50 per person**

Cheddar, smoked Gouda, jalapeño Jack, Danish blue, herb and garlic Boursin and provolone cheese garnished with fresh fruit

### **CRUDITE TRAY ... \$3 per person**

A selection of seasonal vegetables with a dip of your choice

### **FRESH FRUIT TRAY ... \$4 per person**

A selection of beautiful seasonal fruits

### **GRILLED VEGETABLE PLATTER WITH GAZPACHO DIP ... \$4.50 per person**

Market fresh vegetables with an olive oil marinade grilled until tender and thinly sliced ciabatta bread

### **MEDITERRANEAN PLATTER ... \$5 per person**

A trio of red pepper, basil and garlic, and classic hummus served with pita chips

### **PESTO RICOTTA TORTE (minimum 15 people) ... \$6 per person**

Layered ricotta cheese, basil pesto, sun-dried tomatoes encased in provolone cheese served with crostini

### **SOUTHWESTERN CHIP AND DIP ... \$4 per person**

Tortilla chips with salsa and guacamole

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