

# 2024 MENU



# Reception Displays

## Cheese Board

Cheddar | Smoked Gouda | Jalapeno Jack | Blue Cheese |  
Herb and Garlic Spread | Provolone | Fresh Fruit

## Crudite Platter

Carrots | Celery | Tomatoes | Cucumber | Broccoli |  
Cauliflower | Asparagus | Hummus | Ranch

## Mediterranean Platter

Hummus | Dolmas | Marinated Artichokes | Marinated  
Feta | Olives | Tomatoes | Pita

## Antipasto Plater

Prosciutto | Salami | Mozzarella | Fontina Goat Cheese |  
Marinated Olives | Mushrooms | Artichokes Hearts |  
Pepperoncinis | Roasted Peppers | Lavosh Crackers





# Hors D'oeuvres

## Tier 1

### Brie and Pear Tartlet

### Rustic Bruschetta Crostini

Tomatoes | Red Onion | Garlic | Basil |  
Parmesan | Balsamic

### Buffalo Wings

Cauliflower "Wings" | Buffalo Sauce

### Cheese Crostini

Garlic Feta Spread | Roasted Tomatoes |  
Balsamic Glaze

### Cheese Stuffed Mushrooms

### Samosa Potatoes

Peas | Spices | Tamarind and Mint Chutney

### Mediterranean Chicken Salad

In Endive Cups

### Garden Gazpacho

### Spring Rolls



# Hors D'oeuvres

Tier 2

**Spanakopita**

**Chicken Slider**

Crispy Chicken | Pickle Chips | Garlic Aioli

**Tostada Bites**

Avocado | Lentils | Marinated Onion | Salsa |  
Mini corn Tostada

**Steamed Pot Stickers**

Chicken | Pork | Shrimp

**Mushroom Tartlet**

Caramelized Mushrooms | Onions | Herbs |  
Panko | Gorgonzola



# Hors D'oeuvres

## Tier 3

### Grilled Beef Skewer

Yakitori

### Beef Crostini

Beef Tenderloin | Goat Cheese | Cilantro |  
Herb Oil

### Cheese Stuffed Mushroom

Fresh Mushroom | Herb Cheese

### Sesame Tofu Spring Roll

Vermicelli | Cucumber | Red Pepper | Lettuce  
| Carrot | Cilantro | Rice Pepper | Sunflower  
Tamari Sauce

### Coconut Fried Shrimp

Coconut Flakes | Orange Sauce

### Tuna Tartare

Wonton | Sesame | Red Onion | Cilantro |  
Cucumber



# Salad Appetizer

## Grilled Asparagus Salad

Arugula | Grilled Asparagus | Yellow Cherry Tomatoes |  
Pecorino | White Balsamic Vinaigrette

## Fiesta Salad

Romaine | Black Beans | Tomato | Corn | Cotija | Tortilla  
Chips | Jalapeno Ranch

## Noble Garden

Baby Spinach | Quinoa | Cucumbers | Tomatoes | Garbanzo  
Beans | Feta Cheese | Roasted Almonds | Citrus Vinaigrette

## Pear and Blue Cheese Salad

Spring Mix | Dried Pears | Dried Cranberry | Blue Cheese |  
Candied walnuts | Pomegranate Vinaigrette



## Greek Salad

Romaine Hearts | Feta Cheese | Tomato | Kalamata |  
Cucumber | Red Onion | Red Wine Vinaigrette

## Tamari Ginger Salad

Napa Slaw | Carrots | Cucumber | Snow Peas | Green Onions  
| Mushrooms | Ginger Dressing

## Grains and Greens

Buckwheat | Greens | Carrots | Pepitas | Dried Cherries |  
Citrus Vinaigrette



# Plated Meals

Individually plated, or 10 people minimum for  
buffet service.





# Chicken Entrées

## Chicken Chardonnay

Pan Seared Chicken | Chardonnay Cream Sauce | Leeks |  
Risotto Balsamic Reduction | Includes Choice of 2 sides

## Chicken Picatta

Seared Chicken Breast | Capers | Roasted Lemons | Beurre  
Blanc | Choice of 2 sides.

## Chicken Tequila Sunrise

Grilled Chicken | Citrus and Tequila | Agave | Choice of 2  
Sides

## Chicken Wellington

Seared Chicken Breast | Mushroom Duxelle | Caramelized  
Onions | Choice of 2 sides

## Chicken Marsala

Pan Seared Chicken | Wild Mushrooms | Marsala Sauce |  
Cream | Choice of 2 sides



# Beef Entrées

All Beef entrees subject to market price.

## Filet Mignon

Dry Aged 21 Day Prime Filet Mignon | Herbs and Maldon |  
Red Wine Reduction | Micro Greens | Choice of 2 Sides

## Slow Roasted Prime Rib

Grass Fed Prime Rib | Herb Marinated Au Jus | Horseadish |  
Micro Greens | Choice of 2 sides

## Ribeye Steak

Grilled Ribeye | Red Wine Reduction | Micro Greens |  
Choice of 2 sides

## Braised Short Ribs

Braised Short Ribs | Red Wine and root Vegetable Broth |  
Whole Grain Mustard | Choice of 2 sides



# Seafood Entrées

All seafood entrees subject to market price.

## Faroe Island Salmon

Faroe Island Salmon Roasted with Herbs | Preserved Lemon Oil  
| Sea Salt | Choice of 2 sides

## Local Halibut

Local Halibut | Choice of Grilled or Pan Seared | Choice of  
Sauce | Choice of 2 sides

## Miso Ginger Sea Bass

Grilled Ginger Sea Bass | Scallion Broth | Dashi | Choice of 2  
Sides

## Sea Bass

Sea Bass | Pan Seared | Herb Oil | Butter | Micro Greens |  
Choice of 2 sides



## Crab Cakes

Lump Crab Meat | Panko | Garlic Aioli | Peppers | Herbs |  
Choice of 2 sides

## Seared Ahi Tuna

Ahi Tuna Seared Rare | Sesame | Tamari | Nori | Choice of  
2 sides

## Jumbo Prawns

Jumbo Prawns | Garlic and Herbs | Choice of 2 sides



# Vegetarian Entrées

## Chiles Rellenos

Stuffed Anaheim Chilies | White Cheddar | Oaxaca Cheese | Salsa Ranchera

## Eggplant Napoleon

Layers of Grilled Eggplant | Roasted Peppers | Garlic Mashed Potatoes | Caramelized Onions

## Mushroom Wellington

Puff Pastry Stuffed | Wild Mushrooms | Caramelized Onions | Roasted Pepper Coulis

## Polenta Napoleon

Layers of Grilled Polenta | Eggplant | Roasted Peppers | Squash | Roasted Tomato Coulis

## Stuffed Portobello

Stuffed Portobello with Roasted Tofu | Spinach | carrots | Herbs

 = Vegetarian  = Gluten Free

 = Vegan  = Lacto Vegetarian



# International Themed Buffets



## Indian Table\*

Vegetarian Samosas | Butter Tofu or Chicken |  
Basmati Saffron Rice | Channa Masala | Naan  
| Stewed Vegetables | Chutney

## Italian Feast\*

Antipasto Tray | Choice of Sauce | Fresh Fruit |  
Mediterranean Salad | Garlic Rolls

## Taco Bar\*

Choice of 2 Proteins | Beans | Spanish Rice |  
Pico de Gallo | Guacamole | Salsa | Cotija  
Cheese | Green Onions | Lettuce | Mini corn  
Tortillas

## Tropical Luau\*

Hawaiian Chicken or Tofu | Steamed Vegetables  
| Pineapple Fried Rice | Macaroni Salad | Fresh  
Fruit | Hawaiian Rolls



## Mediterranean Medley\*

Mediterranean Mezza Platter | Greek Salad |  
Spanakopita | Herbed Chicken | Koftas |  
Vegetable Skewers | Couscous | Grilled  
Vegetables | Olive Oil Cake

## Pan-Asian\*

White Rice | Vegetable Chow Mein | Wok'd  
Greens | Choice of Tamari Glazed Chicken or  
Tofu | Steamed Dumplings | Stir Fried Beef |  
Sesame Balls

## Middle East\*

Halal Marinated Chicken | Falafel | Couscous  
| Tabouli | Roasted Cauliflower | Hummus  
Toum Flatbread | Baklava





# Pasta Entrées

## Family Style Pasta

Family Style Pasta with Choice of Sauce | Chili Flakes |  
Parmesan Cheese | Garlic Toast

## Butternut Squash Ravioli

Butternut Squash Ravioli With Brown Butter Sage | Kale |  
Fried Basil

## Lasagna

Lasagna with Beef Bolognese | Ricotta Cheese | Mozzarella  
Cheese | Parmesan Cheese

## Vegan Lasagna

Lasagna with Marinara | Roasted Vegetables | Vegan  
Mozzarella | Vegan Parmesan

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# OXY Catering

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