





Reception Displays

Cheese Board

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

Crudite Platter

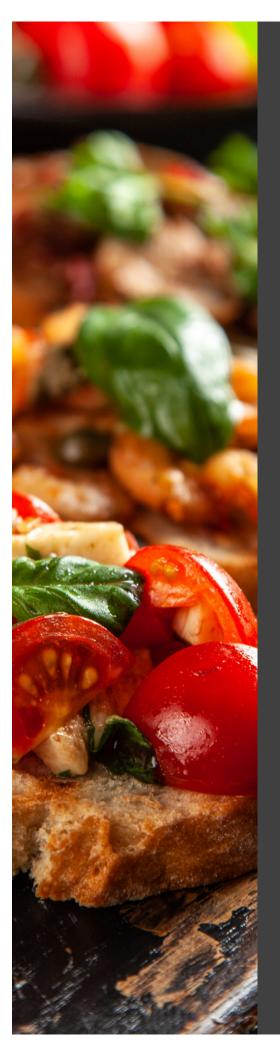
Carrots | Celery | Tomatoes | Cucumber | Broccoli |
Cauliflower | Asparagus | Hummus | Ranch

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

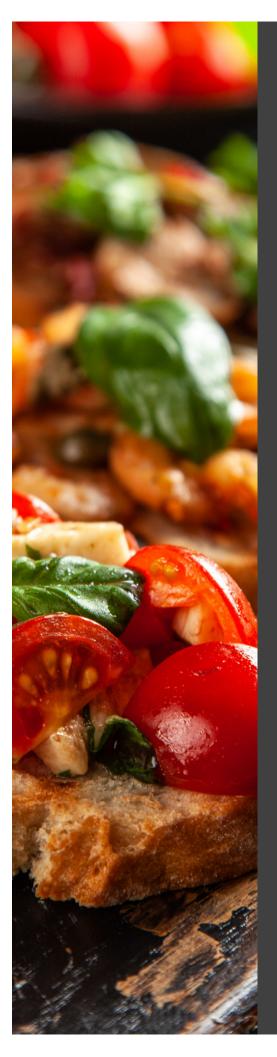
Peas | Spices | Tamarind and Mint Chutney

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

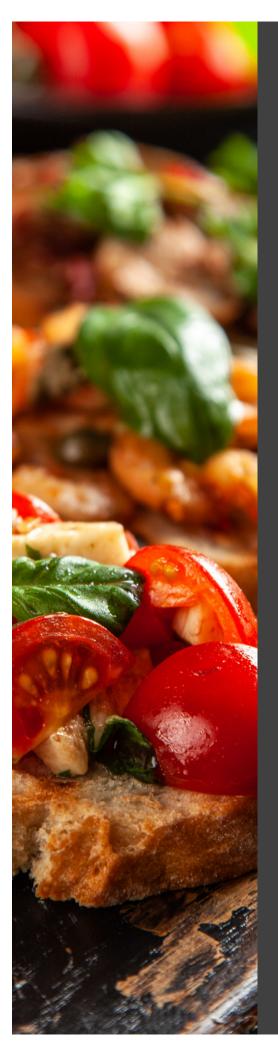
Avocado | Lentils | Marinated Onion | Salsa | Mini corn Tostada

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

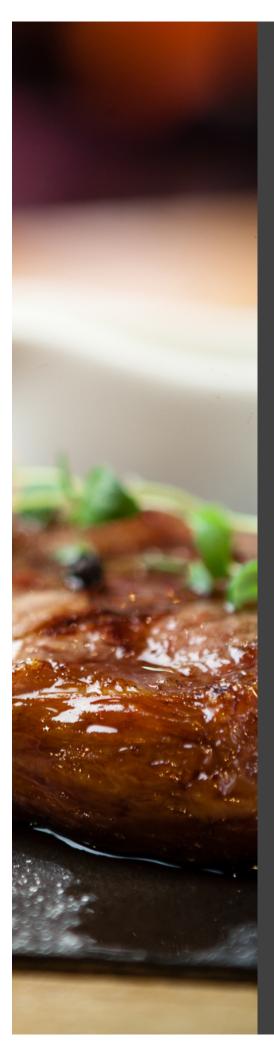
Romaine Hearts | Feta Cheese | Tomato | Kalamata | Cucumber | Red Onion | Red Wine Vinaigrette

Tamari Ginger Salad

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

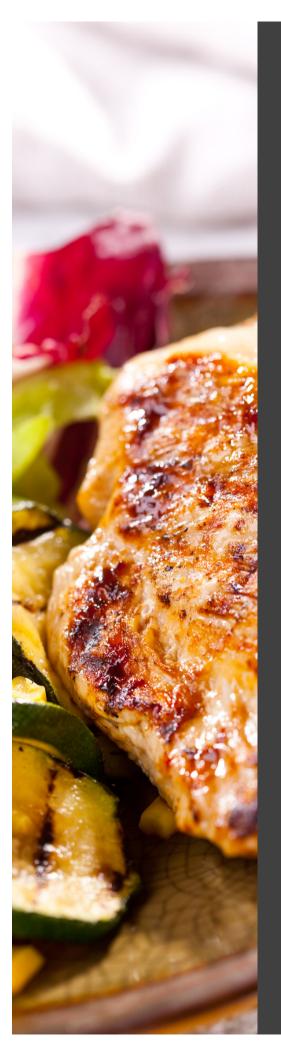
Grains and Greens

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

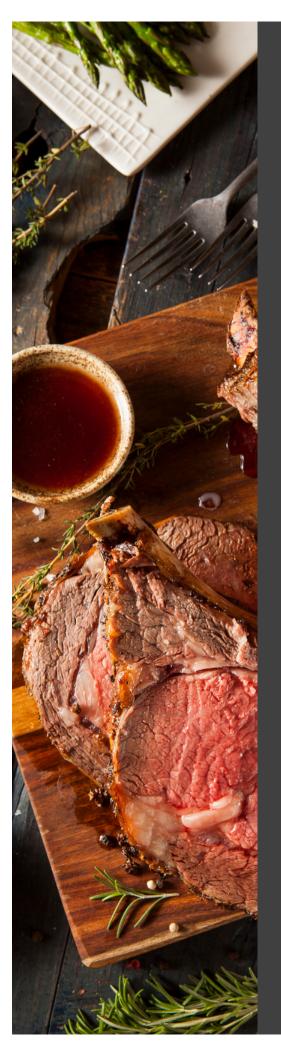
Grilled Chicken | Citrus and Tequila | Agave | Choice of 2 Sides

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

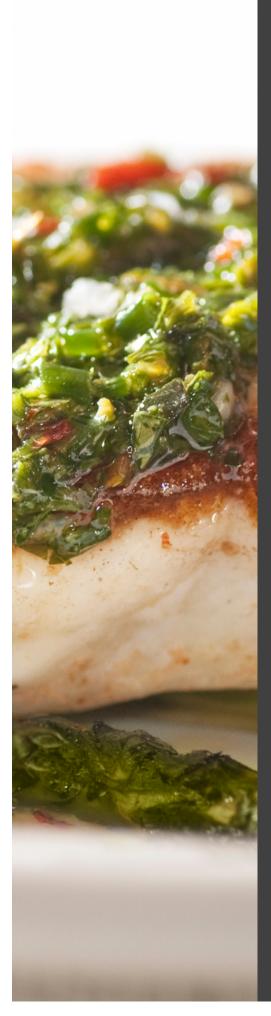
Grass Fed Prime Rib | Herb Marinated Au Jus | Horseadish | Micro Greens | Choice of 2 sides

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

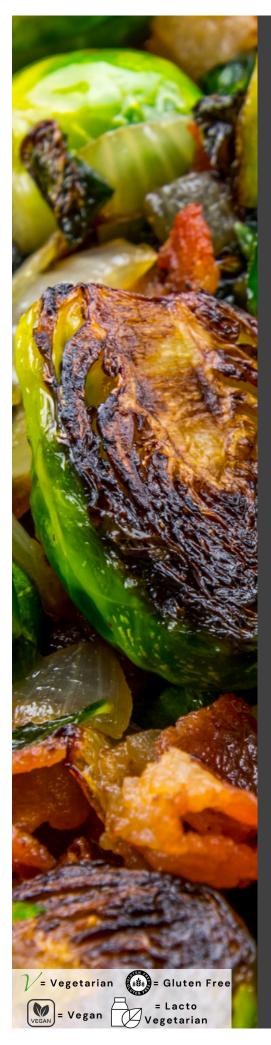
Lump Crab Meat | Panko | Garlic Aioli | Peppers | Herbs | Choice of 2 sides

Seared Ahi Tuna

Ahi Tuna Seared Rare | Seaseme | 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

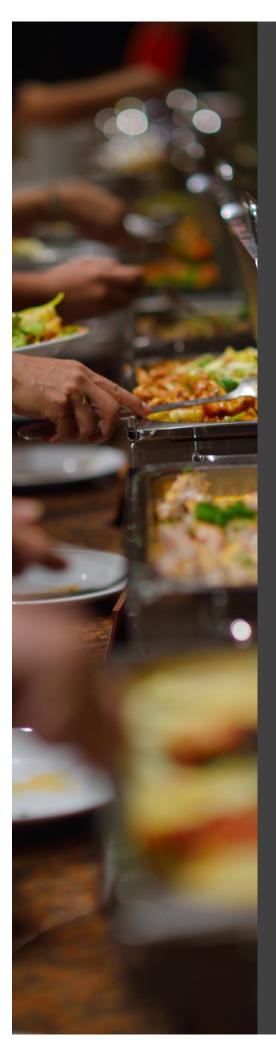
Puff Pastry Stuffed | Wild Mushrooms | Caramelized Onions | Roasted Pepper Coulis

Polenta Napoleon

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

Stuffed Portobello

Stuffed Portobello with Roasted Tofu | Spinach | carrots | Herbs



International Themed Buffets



Indian Table*

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

Italian Feast*

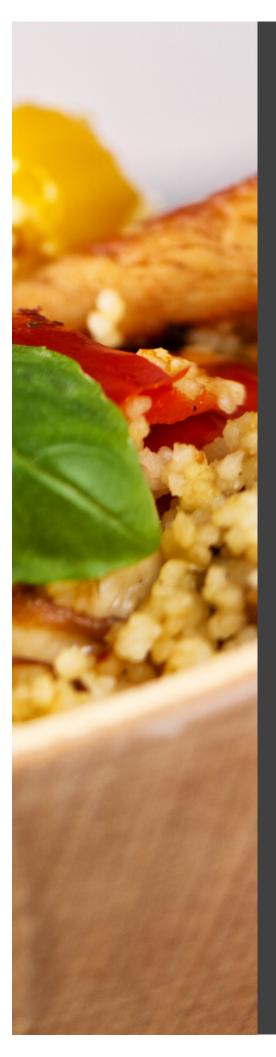
Antipasto Tay | Choice of Sauce | Fresh Fruit | Mediterranean Salad | Garlic Rolls

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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