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
<table>
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<tr>
<th>Menu</th>
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<tr>
<td>Indian Table*</td>
<td>Vegetarian Samosas</td>
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<td>Italian Feast*</td>
<td>Antipasto Tay</td>
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<td>Taco Bar*</td>
<td>Choice of 2 Proteins</td>
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<tr>
<td>Tropical Luau*</td>
<td>Hawaiian Chicken or Tofu</td>
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</table>
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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