



HOLIDAY 2024
USC Private Events & Conferences

BUFFET

Includes Two Starters, One Item from Carving Station, One Entrée, Two Accompaniments, Two Holiday Desserts, Coffee and Tea Station, Iced Tea and Water. Minimum of 40 Guests. Chef Attendant Required Per 75 Guests, \$250 Each.

Select Two Starters:

Creamy Langostino Lobster Bisque

Parsnip Carrot Ginger Soup (V/GF)

Roasted Butternut Squash Soup (V/GF)

Mixed Chicory and Persimmon Salad (V/GF)

Candied Walnuts, Sliced Apples, Blackberries, Pomegranates with Citrus Dressing

White Wine Poached Pear & Apple Salad (VEG/GF)

Market Greens, Endive, Candied Walnuts, Blue Cheese and Cherry Balsamic Vinaigrette

Caramelized Fig & Goat Cheese Salad (VEG/GF)

Young Field Greens, Arugula, Candied Almonds and Yuzu Vinaigrette

Select One Carving Station Item:

Roasted Whole Turkey with Candied Orange-Cranberry Sauce, Garlic Aioli and Traditional Gravy, Mini Wheat Rolls

Roasted Pork Tenderloin with Creamy Honey Mustard and Mini Rolls

Maple Glazed Country Ham with Honey - Dijon Sauce, Apple-Ginger Compote and Buttermilk Biscuits

Slow Roasted Prime Rib with Grilled Ciabatta, Fresh Horseradish Sour Cream, Béarnaise and Au Jus, +\$8

Whole Pepper Crusted Prime Tenderloin with Bordelaise, Sweet Pickled Peppers, Dijon and Sweet Rolls

Italian Porchetta with Rosemary-Apple Compote, Grain Mustard, Pork Jus and Pretzel Rolls, +\$9

Select One Entrée:

Roast Turkey Breast with Herb Stuffing, Gravy and Cranberry Compote

Cabernet Short Rib Stew with Potatoes, Carrots and Pearl Onions (GF)

Wild Roasted Salmon with Yuzu Cream Sauce (GF)

Sautéed Jidori Chicken Breast with Rosemary Jus (GF)

Coq Au Vin Chicken Breast with Pomegranate and Parsley (GF)

Red Quinoa Risotto, Butternut Squash, Marinated Tofu, Baby Carrots and Sweet Basil (GF/V)

(Continued)

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840 Childs Way, Suite #404 | Los Angeles, CA 90089 | (213) 740-5956 | uscprivateevents.com | private.events@usc.edu

As of July 1, 2024, a service charge of 23% will apply to all food and beverage revenues. Of this fee, 19% is distributed to the servers of your event and 4% is distributed as an administration fee. A service charge of 23% will also apply to additional items indicated on your BEO, such as, but not limited to, audio visual, rentals and florals. This fee, in its entirety, is distributed as an administration fee, it is not distributed to the servers of your event.

(Continued)

Select Two Accompaniments:

Provençal New Potatoes with Roasted Garlic
and Herbs de Provence (GF/V)

Whipped Sweet Potatoes
with Marshmallows (GF)

Garlic Whipped Potatoes (GF/VEG)

Dauphinoise Potatoes (GF/VEG)

Pumpkin Ravioli with Sage Cream Sauce (VEG)

Winter Truffle Mac & Cheese with White Cheddar (VEG)

Brussels Sprouts with Bacon and Pomegranate (GF)

Roasted Root Vegetables with Chestnuts (GF/V)

Sautéed Green Beans and Mushrooms (GF/V)

Collard Greens with Smoked Turkey (GF)

Cream Corn with Shallots and Fresh Herbs (GF/VEG)

Select Two Desserts:

Homemade Pecan, Bourbon and Butterscotch Bread Pudding (VEG)

Homemade Mixed Berry Cobbler (VEG)

White Chocolate Yule Log (VEG)

Chocolate Yule Log (VEG)

Caramel Apple Brownie Cheesecake (VEG)

Pumpkin Cheesecake (VEG)

Dulce De Leche Cheesecake (VEG)

Caramel Apple Walnut Cake (VEG)

Mini Assorted Pies (VEG)

Mini Chocolate Raspberry Mousse Cups (V/GF)

Lunch: \$72++ Per Person | **Dinner:** \$84++ Per Person

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PLATED MEALS

THREE-COURSE MEAL

Includes One Starter, Choice of One Entrée with Vegetarian Alternative, Artisan Rolls and Butter, Choice of Seasonal Dessert, Regular and Decaffeinated Coffee, Assorted Herbal Teas, Water and Iced Tea. Minimum of 25 Guests.

STARTERS

Tomato Bisque with Garlic Croutons (V)

Creamy Asparagus Soup (GF/VEG)

Pumpkin Soup with Toasted Pepitas, Crispy Bacon & Crème Fraiche (GF)

Mixed Chicory and Persimmon Salad (GF/V)

Candied Walnuts, Sliced Apples, Blackberries, Pomegranates with Citrus Dressing

White Wine Poached Pear & Apple Salad (GF/VEG)

Market Greens, Endive, Candied Walnuts, Blue Cheese and Cherry Balsamic Vinaigrette

Caramelized Fig & Goat Cheese Salad (GF/VEG)

Young Field Greens, Arugula, Candied Almonds and Yuzu Vinaigrette

ENTRÉES

Herb Roasted Chicken Breast (GF)

Wild Mushroom Yukon Hash with Toy Box Vegetables, Spring Olive Oil and Port Wine Demi

Red Wine Braised Petite Short Rib (GF)

Gruyere Scalloped Potatoes, Pink Peppercorn Rainbow Chard, Heirloom Carrots with Cabernet Sauce

Porcini Crusted Filet Mignon (GF)

Salsify Potato Puree, Black Garlic Wilted Greens, Baby Root Vegetables and White Truffle Butter Sauce

Striped Bass (GF)

Nantes Carrot and Fava Bean Succotash, Extra Virgin Olive Oil with Meyer Lemon Beurre Blanc

Chilean Sea Bass (GF)

Maitake Mushroom, Sautéed Spinach, Pommes Aligot and Port Ginger Reduction

Artichoke and Mascarpone Ravioli (VEG)

with Tomato Relish, Pea Tendrils, Sweet Pea Cream

Red Quinoa Risotto (GF/V)

Butternut Squash, Marinated Tofu, Baby Carrots and Sweet Basil

DESSERT

Caramel Apple Brownie Cheesecake (VEG)

Pumpkin Pie with Whipped Cream (VEG)

Pumpkin Cheesecake (VEG)

Cran-Apple Pie with Whipped Cream (VEG)

Dulce De Leche Cheesecake (VEG)

Chocolate Cream Pie (VEG)

Caramel Apple Walnut Cake (VEG)

Flourless Chocolate Cake (V/GF)

Lunch: \$65++ Per Person | Dinner: \$75++ Per Person

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HOLIDAY ENHANCEMENTS

DISPLAYS

Minimum of 25 Servings Per Item

Holiday Dessert Display

Choice of Three Items Below, \$26 Per Person

Homemade Pecan, Bourbon and Butterscotch Bread Pudding (VEG)

Homemade Mixed Berry Cobbler (VEG)

White Chocolate Yule Log (VEG)

Chocolate Yule Log (VEG)

Caramel Apple Brownie Cheesecake (VEG)

Pumpkin Cheesecake (VEG)

Dulce De Leche Cheesecake (VEG)

Caramel Apple Walnut Cake (VEG)

Assorted Mini Pies (VEG)

Mini Chocolate Raspberry Mousse Cups (V/GF)

Holiday Beverage Station

Regular and Decaffeinated Coffee, Hot Chocolate, Warm Holiday Punch, Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Mini Marshmallows and Assorted Syrups to include Peppermint, Hazelnut, Pumpkin, Vanilla and Chocolate, \$14 Per Person

Add Kahlua, Amaretto, Bailey's Irish Cream Liqueurs, \$10 Per Shot (Bartender Required)