



HOLIDAY 2025

USC Private Events & Conferences

BUFFET

Holiday Classic Buffet ~ Includes One Starter, Two Entrées, Two Sides, Two Desserts, Coffee and Tea Station, Iced Tea and Water.
Limit two hours of service. Minimum of 25 Guests.

Select One Starter:

Parsnip Carrot Ginger Soup (V/GF)

Roasted Butternut Squash Soup (V/GF)

Caramelized Fig & Goat Cheese Salad (VEG/GF)
Young Field Greens, Arugula, Candied Almonds and Yuzu Vinaigrette

Mixed Green Salad (V/GF)
Red Leaf and Arugula, Cherry Tomato, Sliced Cucumber, Shaved Carrots, with House Made Balsamic Dressing

Select Two Entrées:

Roasted Turkey Breast with Herb Stuffing, Gravy and Cranberry Compote	Sautéed Jidori Chicken Breast with Rosemary Jus (GF)
Maple Glazed Country Ham with Honey-Dijon Sauce	Maple Roasted Butternut Squash (GF/VEG)

Select Two Sides:

Provençal New Potatoes with Roasted Garlic and Herbs de Provence (GF/V)	Winter Truffle Mac & Cheese with White Cheddar (VEG)
Whipped Sweet Potatoes with Marshmallows (GF)	Brussels Sprouts with Bacon and Pomegranates (GF)
Garlic Whipped Potatoes (GF/VEG)	Roasted Root Vegetables with Chestnuts (GF/V)
	Sautéed Green Beans and Mushrooms (GF/V)

Select Two Desserts:

Homemade Pecan, Bourbon and Butterscotch Bread Pudding (VEG)
Homemade Peach Cobbler (VEG)
White Chocolate Yule Log (VEG)
Chocolate Ganache Yule Log (VEG)
Mini Chocolate Raspberry Mousse Cups (V/GF)
Seasonal Assorted Fresh Sliced Fruit (V/GF)

Lunch: \$60++ Per Person | **Dinner:** \$70++ Per Person

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

BUFFET

Holiday Gold Buffet ~ Includes Two Starters, One Item from Carving Station, One Entrée, Two Accompaniments, Two Holiday Desserts, Coffee and Herbal 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

Mixed Green Salad (V/GF)

Red Leaf and Arugula, Cherry Tomato, Sliced Cucumber, Shaved Carrots, with House Made Balsamic Dressing

Select One Carving Station Item:

Includes Mini Wheat Rolls

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

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

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

Roasted Pork Tenderloin with Creamy Honey Mustard

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

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

Select One Entrée:

Roasted Turkey Breast with Herb Stuffing,
Gravy and Cranberry Compote

Wild Roasted Salmon with Yuzu Cream Sauce (GF)

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

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

Sautéed Jidori Chicken Breast with Rosemary Jus (GF)

Maple Roasted Butternut Squash (GF/VEG)

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Select Two Accompaniments:

Provençal New Potatoes with Roasted Garlic and Herbs de Provence (GF/V)	Winter Truffle Mac & Cheese with White Cheddar (VEG)
Whipped Sweet Potatoes with Marshmallows (GF)	Brussels Sprouts with Bacon and Pomegranates (GF)
Garlic Whipped Potatoes (GF/VEG)	Roasted Root Vegetables with Chestnuts (GF/V)
Dauphinoise Potatoes (GF/VEG)	Sautéed Green Beans and Mushrooms (GF/V)
Pumpkin Ravioli with Sage Cream Sauce (VEG)	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 Ganache 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: \$77++ Per Person | **Dinner:** \$88++ Per Person

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PLATED MEALS

THREE-COURSE MEAL

Includes One Starter, Choice of One Entrée with Vegetarian Alternative, Artisan Rolls and Sweet Butter, Choice of Seasonal Dessert, Coffee and Tea Service, Iced Tea and Water. 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

Mixed Green Salad (V/GF)

Red Leaf and Arugula, Cherry Tomato, Sliced Cucumber, Shaved Carrots, with House Made Balsamic Dressing

ENTRÉES

Rosemary Garlic Grilled Chicken Breast

Corn Risotto, Jumbo Asparagus, Planet Carrots, Champagne Citrus Beurre Blanc

Braised Short Ribs (GF)

Earl Grey Citrus Sauce, Parsnip Potato, Celery Root Puree, Heirloom Carrots and Baby Turnips

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, Sauteed Spinach, Pommes Aligot and Port Ginger Reduction

Artichoke and Mascarpone Ravioli (VEG)

with Tomato Relish, Pea Tendrils, Sweet Pea Cream

Marinated Portobello Mushroom (GF/V)

Cauliflower Rice, Rainbow Carrots, Campari Tomato and Balsamic Glaze

DESSERT

Caramel Apple Brownie Cheesecake (VEG)

Pumpkin Cheesecake (VEG)

Dulce De Leche Cheesecake (VEG)

Caramel Apple Walnut Cake (VEG)

Pumpkin Pie with Whipped Cream (VEG)

Cran-Apple Pie with Whipped Cream (VEG)

Chocolate Ganache Yule Log (VEG)

Flourless Chocolate Cake (V/GF)

Lunch: \$70++ Per Person | **Dinner:** \$80++ Per Person

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HOLIDAY ENHANCEMENTS

Minimum of 25 Guests

Holiday Dessert Display

Choice of Three Items Below, \$32 Per Person

Homemade Pecan, Bourbon and Butterscotch Bread Pudding (VEG)

Homemade Mixed Berry Cobbler (VEG)

White Chocolate Yule Log (VEG)

Chocolate Ganache 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, \$18 Per Person

Add Kahlua, Amaretto, Bailey's Irish Cream Liqueurs, \$12 Per Shot (Bartender Required at \$250.00 per Bartender)

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As of July 1, 2024, a service charge of 23% will apply to all food and beverage revenues. 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.