

COLLEGE BOARD TRAINING SEMINAR AT UCLA

800 guests

CONTINENTAL BREAKFAST

Assorted Bagels

Muffins / Danish/ Tea Breads

Chocolate Croissants / Croissants / Scones

Cream Cheese / Butter / Jelly

Sliced Fruit

Fruit Salad

Whole Fruit

Fresh Orange Juice

Regular Coffee

Decaffeinated Coffee

Hot Tea

Cream / Sugar / Stir Sticks / Signs / Cups

Water w/ Lemon Slices

BOXED LUNCH

Assorted Sandwiches with Vegetarian Options

Pasta Salad

Fruit Salad

Assorted Cookies

Assorted Regular / Diet Soft Drinks / Bottled Water

AFTERNOON BREAK

Assorted Cookies

Assorted Finger Desserts

Assorted Whole Fruit

Regular / Diet Soft Drinks / Bottled Water



CITY FARE
CATERING



A COMMUNITY OF FRIENDS SUMMER FIESTA

95 GUESTS

MENU

STREET TACOS

seasoned ground beef, chicken, fajita veggies cilantro, onion, salsa verde, salsa roja corn and flour tortillas

CHICKEN AND BEEF TAQUITOS

with guacamole, sour cream

ENCHILADAS

chicken salsa verde, beef salsa roja, and cheese salsa roja

NACHO BAR

with nacho cheese, salsa picante, sour cream, pico de gallo, olives, green onions jalapeño, guacamole, fresh tortilla chips

SPANISH RICE

REFRIED BEANS

MACARONI SALAD

with mayo, celery, egg, salt and pepper

TOSSED GREEN SALAD

with balsamic vinaigrette, ranch, and blue cheese dressing

KIDS MENU

CHICKEN TENDERS

with ranch, honey BBQ, and ketchup

CHEESE QUESADILLAS

with salsa picante

ASSORTED CHIPS

DESSERTS

NEAPOLITAN ICE CREAM

SANDWICHES

CHURROS

chocolate, strawberry, and dulce de leche dipping sauces

BEVERAGES

LAVENDER LEMONADE

ICED STRAWBERRY AND MINT WATER

TROPICAL ICED TEA



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Children's Bureau Board of Directors Luncheon

Reception: 11:30 am - 12:00 pm | Luncheon: 12:00 pm - 1:30pm

RECEPTION

Passed Appetizers

MINI BEEF WELLINGTON

*With spinach and roasted peppers
Red wine sauce*

BOCCONCINI CON POMODORINI

Balsamic drizzle

PLATED LUNCHEON

Pre-Set Salad

TRI-COLORED SALAD

*Endive, radicchio, and arugula with dry
cranberries, green apples and toasted
almonds side of champagne dressing*

*Basket of crostini, bread sticks and sweet
butter on each table*

Main Course

PAN SEARED CHICKEN BREAST

With herb white wine sauce

QUINOA RISOTTO STYLE PRIMAVERA

CHARRED BRUSSELS SPROUTS

Tossed in olive oil, topped with pancetta

RIGATONI (VEGETARIAN)

*Combination of mushroom, broccoli,
cherry tomato*

With a garlic white wine sauce

Pre-Set Dessert

TIRAMISU

Served in mini mason jars

Beverages

ICED TEA

Lemon wedges, sugar

ICE WATER

Lemon slices

LEMONADE

REGULAR & DECAFFEINATED COFFEE

Half & half, assorted sugars

HOT TEA

Lemon wedges, honey, sugar

HOSTED SOFT BAR SERVICE

11:30am - 1:30am

WINE | PROSECCO | SOFT DRINKS | FLAT AND SPARKLING WATER





CORPORATE ALL-DAY CONFERENCE SAMPLE MENU

100 guests / 8:00am - 3:00pm

MORNING MENU

BREAKFAST BUFFET

(8:00 - 9:00)

Muffins / Danish

Tea Breads / Vegan Tea Breads

Vegetable Quiche

with roasted red pepper sauce

Mini Leek & Gruyere Quiche

with basil pesto aioli

Home Fried Potatoes

Bacon

Fresh Sliced Fruit

beautifully arranged fresh seasonal fruits and berries

Warm Mini Sticky Buns (Pecan Rolls)

BEVERAGES

Regular & Decaffeinated 100% Colombian Coffee

cream, sugar, sweetener

Hot Tea

assorted individual tea, lemon, sugar, sweetener

Iced Spring Water w/ fresh lemon slices

Orange Juice

MORNING COFFEE BREAK

(10:30- 11:30)

Regular & Decaffeinated 100% Colombian Coffee

cream, sugar, sweetener

Hot Tea

assorted individual tea, lemon, sugar, sweetener

Iced Spring Water w/ fresh lemon slices

Orange Juice

CORPORATE ALL-DAY CONFERENCE SAMPLE MENU

AFTERNOON MENU

LUNCH

(12:30 - 2:30)

Mediterranean Chicken
Angus Beef Brisket
with mushroom gravy
Mashed Potatoes
Grilled Vegetables w/ balsamic drizzle
Caesar Salad
caesar dressing
Tossed Green Salad
ranch & Italian dressing
Dinner Rolls and Butter

AFTERNOON BREAK

(2:30 - 3:30)

Regular & Decaffeinated 100% Colombian Coffee
cream, sugar, sweetener
Hot Tea
assorted individual tea, lemon, sugar, sweetener
Iced Spring Water
fresh lemon slices
Lemonade infused with Strawberries & Mint

DESSERTS

Assorted Petite Gourmet Pastries
Brazilia Petit Four
layered gianduja praline and ganache fondante
Mini Lemon Meringue Tarts



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