

## HAPPY HOUR & HORS D'OEUVRES BUFFET

### WINNING APPETIZERS

#### SAUSAGE SAMPLING

Bratwurst, Knockwurst & Kielbasa German Style Sausages, Grilled, Sliced, and Served with Mustard (Dijon, Honey, Yellow), Smothered Onions, Horseradish, Mini Buns & Sliced Baguettes

#### CHARCUTERIE BOARD

- Triple Cream Brie, Goat Cheese "Truffles," Farmhouse Blue Costello, Wisconsin Cheddar, Aged Parmesan Padano
- Capocollo, Calabresa Salami, Prosciutto
- Fine Crackers, Baguette Slices, Grissini
- Baby Pears, Strawberries, Grape Bunches, Quince Paste, Roasted Nuts

#### WARM PARMESAN ARTICHOKE DIP

Baguette Slices & Herb Crostini

#### FRESH VEGETABLE CRUDITÉS

Swiss Spinach Dip

### COLD BEVERAGES

#### ICED SPRING WATER

w/Fresh Mint & Strawberries

#### REGULAR & DIET SOFT DRINKS

#### LACROIX FLAVORED SPARKLING WATER

#### BEER & SELTZER

Stella Artois  
Michelob Ultra  
Lagunitas IPA  
High Noon Seltzer  
Athletic IPA (NA)

#### WINE

Chardonnay / Rosé / Merlot

#### CHICKEN CRANBERRY SLIDERS

Grilled Chicken with Brie Cheese, Arugula, Cranberry Aioli on Mini Brioche Buns

#### PETITE REUBEN SANDWICH TRIANGLES

Lean Corned Beef, Swiss Cheese, Coleslaw

#### CHEDDAR BACON POTATO SKINS

Sides of Salsa & Sour Cream

#### MINI STEAKHOUSE MEATBALLS

Concord Grape BBQ Sauce

#### MINI LEEK & GRUYERE QUICHE

Dollop of Basil Pesto Aioli

#### MINI CALZONES W/ZESTY MARINARA

Pepperoni, Vegetable Caponata

#### MINI COOKIES

Chocolate Chip, Snickerdoodle





# CITY FARE

— C A T E R I N G —

## ACADEMY AWARDS MENU

*Gourmet hors d'oeuvres and specialty desserts curated and prepared exclusively for the Academy Awards greenroom*

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### THE MAIN EVENT

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#### CHEESE DISPLAY

*Oak smoked cheddar, Maytag blue, walnut Gourmandise goat cheese truffles, gourmet crackers, variety of dried fruits and nuts*

#### INDIVIDUAL CRUDITÉS

*A petite bouquet of colorful vegetables complete with Swiss spinach dip arranged in small white china cubes*

#### UCCELLI CHICKEN "LOLLIPOPS"

*Boneless, skinless chicken breast meat, pounded to an even thickness, layered with fresh sage leaves, prosciutto, and italian parsley, rolled and tied, seared in a blend of olive oil and butter and finished in the oven. Rolls are then sliced, skewered, and served with a refreshing lemon-caper-shallot sauce*

#### CUVAISON PHYLLO TRIANGLES

*Crisp, buttery pastry triangles filled with caramelized leeks, Montrachet goat cheese, sun-dried tomatoes and fresh thyme*

#### YUKON GOLD POTATO BLINI W/GOLDEN CAVIAR AND CRÈME FRAICHE

*Tender, light buttery potato "pancakes" topped with a dollop of golden caviar and a rosette of crème fraiche*

#### CITRUS ARANCINE WITH PECORINO

*These deep-fried rice balls hail from Sicily. A piece of young sheep's Milk cheese is tucked into a risotto mixture seasoned with fennel seeds, orange, lemon, and lime zests, breaded with light panko crumbs, and fried until golden*

#### SAGE AND FONTINA MINI GRILLED CHEESE SANDWICHES

*Rustic bread, fontina and parmesan, sage-infused butter and fresh sage leaves lend Italian flair to these mini grilled treats*

#### TURKEY GARDEN ROLLS

*Sliced turkey breast spread with creamy goat cheese, topped with black mission figs, ruffles of baby lettuces and a drizzle of lemon vinaigrette, rolled and sliced sushi-style into feathered cylinders*

### **SMOKED SALMON GOUGERE**

*A savory cream puff made with Alaska hot-smoked salmon and fresh dill, filled with a cream cheese blend of the same smoked salmon, and topped with a fresh dill sprig*

### **CARPACCIO CROSTINI FEATHERS**

*Long, narrow herbed crisps sporting perfectly seared rare tenderloin on one end, garnished with gourmet mustard, capers, shaved parmigiano-reggiano and a drizzle of amazing white truffle oil*

### **EDO JAPANESE BEEF SKEWERS**

*Cubes of beef tenderloin marinated in a freshly made mixture of soy, brown sugar, honey, pineapple juice, garlic, and ginger, skewered with cubes of fresh, sweet pineapple and broiled  
Served with a complex plum brandy dipping sauce*

### **BOURSEA TARTS**

*Boursea, a bright green blending of cream cheese, feta and goat cheeses, garlic, scallions, sour cream, dill, oregano and lemon zest, piped into miniature pastry cases topped with caramelized leeks and quarter wedges of red and yellow cherry tomatoes*

### **CRAB CAKES WITH PAPAYA MUSTARD**

*Miniature cakes that are mostly pure crab meat with just a bit of binding, coated in light-as-air panko crumbs, seared, and served with a dollop of freshly-made papaya mustard*

### **TRUFFLED SLIDERS**

*Ground sirloin and grilled veggie patties seasoned with truffle-infused salt, thyme-scented sautéed mushrooms and truffled aioli on miniature soft buns*

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## **SWEET OVATIONS**

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### **SANGUINACHIO**

*The very finest, smoothest, richest Italian chocolate cream, dark and dense, topped with a rosette of French Chantilly crème and a dusting of toasted pine nuts. Served in a miniature chocolate pastry heart*

### **LEMON CRÈME BRULEE**

*Silky, delicate lemon-scented custard topped with a crunchy crust of flamed turbinado sugar and a single perfect raspberry in a miniature vanilla pastry heart*

### **FRENCH MACARONS**

*The popular French cookies known for their bright pastel colors – each one a bite or two of the most delicate almond cookie made in exquisite colors and flavors*

### **PETITE COOKIE BITES**

*Chocolate Chip, Rocky Road, Chocolate Cherry*

### **TRUFFLES**

*Hand-shaped from fine French chocolate – praline truffles and ivory cointreau truffles*

# USC IOVINE AND YOUNG ACADEMY

Commencement Reception for 1,000 Guests

## Buffet Stations

### *Charcuterie Board*

Triple Cream Brie, Goat Cheese 'Truffles,' Farmhouse Blue Costello Wisconsin Cheddar, and Aged Parmesan Padano (or similar)  
Capocollo, Calabresa Salami, and Prosciutto  
Fine Crackers, Baguette Slices, and Grissini  
Baby Pears (or seasonal), Strawberries, Grape Bunches, Quince Paste, and Roasted Nuts

### *Cheese, Fruit & Cracker Boards*

An Assortment of Domestic and Imported Cheeses  
Served with Fresh Seasonal Sliced Fruit and Gourmet Crackers

### *Crostini & Pita Tapenade Bar*

Toasted Garlic/Herb Baguette Slices and Grilled Ciabatta  
with Capunatina (Eggplant Relish), Olive Tapenade, Tomato Checca,  
and Roasted Red Pepper Hummus

### *Fresh Vegetable Crudités*

With Swiss Spinach Dip

### *Endive Rosettes*

Red or Yellow Endive Leaves Arranged in a Sphere of Herb Cheese  
Forming a Beautiful Edible Flower

### *Petite Focaccia Triangles*

Grilled Chicken Breast w/ Pesto Aioli  
Grilled Vegetable Stack w/ Balsamic Drizzle

## Desserts

### *Mini Cookies & Finger Desserts*

## Beverage Stations

### *Iced Spring Water*

Fresh Lemon Slices, Strawberries, Fresh Mint

### *Tropical Iced Tea*

Lemon, Sugar, Sweetener

### *Lemonade*



**CITY FARE**  
— CATERING —

# USC IOVINE AND YOUNG ACADEMY

## Two Course Plated Luncheon

### Lunch

#### *Chicken Milanese*

Lightly Breaded Chicken Cutlet  
Topped with Baby Arugula Salad, Tossed in a  
Light Balsamic Vinaigrette

#### *Herbed Orzo*

#### *Haricot Ver Green Beans*

#### *Focaccia Batons and Bread Sticks*

### Vegetarian Option

#### *Grilled Eggplant Stack* with Fresh Tomato Sauce

#### *Haricot Ver Green Beans*

#### *Focaccia Batons and Bread Sticks*

### Desserts

#### *Individual Mixed Fruit Tarts*

#### *Individual Mixed Fruit Cup*



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# USC OFFICE OF ADMISSIONS

700 Guests

## Boxed Lunch Sandwiches

### *Turkey on White Levain*

Kettle Chips  
Pasta Salad  
Green Salad w/ Italian Dressing  
Assorted Cookies

### *Turkey on Sourdough (Dairy Free)*

Lays Potato Chips  
Green Salad w/ Lemon Citrus Dressing  
Vegan Cookies

### *Turkey on Gluten Free Bun*

Lays Potato Chips  
Green Salad w/ Lemon Citrus Dressing  
GF Cookies

### *Turkey on Gluten & Dairy Free*

#### *White Bread*

Lays Potato Chips  
Green Salad w/ Lemon Citrus Dressing  
GF/DF Cookie

### *Vegetarian on White Levain*

Kettle Chips  
Pasta Salad  
Green Salad w/ Italian Dressing  
Assorted Cookies

### *Vegetarian on Gluten Free Bun*

Lays Potato Chips  
Green Salad w/ Lemon Citrus Dressing  
GF Cookie

### *Fresh Veggie & Hummus on Sourdough (Vegan)*

Lays Potato Chips  
Green Salad w/ Vegan Dressing  
Vegan Cookies

## Beverages

### *Regular & Diet Soft Drinks*

### *Proud Source Spring Water*

## Desserts

### *Mini Cookies and Finger Desserts*

## Beverage Station

### *Iced Spring Water*

Fresh Lemon Slices, Strawberries,  
Fresh Mint

### *Tropical Iced Tea*

Lemon, Sugar, Sweetener

### *Lemonade*



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# KT LA

## ROSE PARADE BREAKFAST

### BREAKFAST BUFFET

*Scrambled Eggs*

*Sausage Links*

*Crispy Country Bacon*

*Home Fried Potatoes*

*Fresh Fruit Salad*

*Hot Oatmeal  
with brown sugar, cinnamon, honey & butter*

*Warm Mini Sticky Buns*

### BEVERAGES

*Fresh Orange Juice*

*Coffee*

*Tea*

*Hot Chocolate*



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# JAPANESE AMERICAN NATIONAL MUSEUM

*New Village Girls Academy Fundraiser  
Reception and Dinner Menu*

## TRAY PASSED HOR D'OEUVRES

*Curried Carrot Wonton*  
with apricot-guava dipping sauce

*Gyoza Pot Stickers*  
with soy-rice vinegar dipping sauce

*Mini Spicy Duck Empanada*

*Mini Blackened Shrimp Tostada*  
round tortilla chips topped with a dollop of fresh guacamole,  
shrimp, pickled red onion, and a sprig of cilantro

*Tempeh Katsu (vegan)*  
with tonkatsu sauce drizzle

## DINNER

*(Family Style)*

*Spring Salad*  
mixed baby greens, pear tomatoes, radish, edamame,  
carrot ribbons, enoki mushrooms  
with carrot-ginger dressing

*Chicken Teriyaki Skewers*  
with thin slices of Japanese eggplant, zucchini, onion,  
and our house teriyaki glaze

*Sesame Crusted Salmon Filets*  
with yuzu aioli  
Japanese rice

*Sunomono (cucumber salad)*

*Grilled Asparagus*

*Teppanyaki Tofu (vegan)*  
with onion, shiitake mushrooms, fresh chives  
sweet and savory mirin sauce

*California Roll*  
wasabi, ginger, soy sauce



**CITY FARE**  
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# LA MARATHON 2026

## BREAKFAST BUFFET

### Breakfast Omelette

Bacon, Ham, or Vegetarian

### Home Fried Potatoes

### Assorted Pastries

Tea Breads, Muffins, and Danish

### Warm Mini Sticky Buns

### Hot Oatmeal

with brown sugar, cinnamon & honey

### Fresh Fruit Salad

## BEVERAGES

### Fresh Orange Juice

### Individual Juice

Apple / Cranberry / Orange

### Colombian Coffee

### Hot Chocolate

BREAKFAST  
MENU



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