

2017 HOLIDAY MENU

LUNCH & DINNER BUFFETS



UCLA
MEYER & RENEE
LUSKIN
CONFERENCE
CENTER

Priced per person. Minimum of 30 people.

Lunch \$47.00

Dinner \$65.00

Starters

- Artisan Bread and Flavored Butter
- Pumpkin Hummus with Cinnamon Pita

Soup — Choice of One

- Matzah Ball Soup
- Carrot Ginger Bisque

Salads — Choice of Two

- Fall Panzanella — Roasted acorn squash, country bread, Kalamata olives, basil, tomatoes, red onions, cucumbers, oregano, romaine, red wine vinaigrette
- Roasted “Irigoyzu Farms” Butternut Squash Salad — Garnet and golden baby beets, shallots, spinach, toasted hazelnuts, sherry vinaigrette
- Couscous & Pita Chip Salad — Dried apricots, toasted almonds, parsley, mint, tomatoes, red onions, lemon juice, olive oil, arugula

Entrées — Choice of Two

- Braised Short Ribs — Lemon sumac aioli, sun-dried tomato jus
- Oven Roasted Chicken — Kale, pear and walnut risotto, pan juices
- Nueske’s Bacon Wrapped Jumbo Prawns — Served with Parmesan polenta, Romesco sauce. Prawns can be substituted for Sustainable Local Fish.

Starches — Choice of One

- Robuchon Style Potatoes — Creamy mashed potatoes with butter and cream, thyme, rosemary gravy
- Greek-style Dressing — Kalamata olives, fresh oregano, goat cheese, crushed red peppers, sun-dried tomatoes, sourdough bread
- Penne All’Amatriciana (vegetarian option available) — San Marzano tomatoes, guanciale, pecorino Romano

Vegetables — Choice of One

- Green Beans — Toasted tomatoes, garlic
- Roasted Curry Cauliflower — Almonds, scallions, golden raisins, cranberries, mint, chopped parsley

Desserts — Choice of Two

- Praline Bûche de Noël — Thin chocolate roulade, hazelnut buttercream, meringue mushrooms
- Pumpkin Cream Tart — Rich pumpkin mousse inside a butter shell, whipped cream
- Baklava — Pistachios and walnuts, herbed honey syrup
- Lemon & Praline Tarts — Creamy lemon and praline in a butter shell

Prices subject to change without notice.

**BOOK NOW
BY CALLING
855-522-8252**

2017 HOLIDAY MENU

BUFFET ENHANCEMENTS



UCLA
MEYER & RENEE
LUSKIN
CONFERENCE
CENTER

**BOOK NOW
BY CALLING
855-522-8252**

ENHANCEMENTS FOR THE BUFFET

Priced per person.

Chef Carved Turkey Roulade \$25.00

Minimum of 40 people. Optional chef attendant Fee \$185.00.

Stuffed with cornbread and pomegranate. Served with thyme and rosemary gravy, lemon sumac aioli, walnut aioli, cranberry chutney field greens salad and grilled seasonal vegetables, white balsamic vinaigrette

Chef Carved Beef Wellington \$32.00

Minimum of 30 people. Optional chef attendant Fee \$185.00.

Served with horseradish sauce, smoked tomato hollandaise, roasted garlic mayo, field greens salad and grilled seasonal vegetables with white balsamic vinaigrette

Chef Prepared Butternut Squash Gnocchi \$22.00

Minimum of 30 people; Chef attendant required at \$185.00 per 75 people.

Brown butter, sage. Served with crispy sourdough, field greens salad and grilled seasonal vegetables with white balsamic vinaigrette

Prices subject to change without notice.

2017 HOLIDAY MENU

SERVED LUNCH & DINNER



UCLA
MEYER & RENEE
LUSKIN
CONFERENCE
CENTER

SERVED LUNCH & DINNER

Price varies based on entrée selection. Minimum of 15 people.

Salads — Choice of One

- Winter Salad — Red oak, green oak lettuce, preserved lemon, roasted pumpkin, mint, Spanish sherry vinaigrette
- Little Gem Lettuce — Fresh mozzarella, Marcona almonds, pickled red peppers, heirloom tomatoes, chive vinaigrette
- Poached Pear and Arugula Salad — Shaved Pecorino, pumpkin seeds, shallots, honey roasted pecans, basil dressing

Entrées — Choice of One

Lunch entrées have smaller protein portions.

- Pan Roasted Chicken Breast — **Lunch \$46.00; Dinner \$60.00**
Garlic rosemary polenta, roasted winter squash, braised Italian black kale, Marsala gravy
- Local Pacific Rockfish — **Lunch \$47.00; Dinner \$69.00**
Harissa vegetables featuring romanesco, cherry tomato, carrot cumin puree, lemon oil
- Grilled Beef Loin — **Lunch \$47.00; Dinner \$74.00**
Yukon gold potato puree, olive tapenade, roasted fennel, blistered heirlooms baby tomatoes, cilantro pesto

Desserts — Choice of One

- Pumpkin Cream Tart — Rich pumpkin mousse inside a butter shell, whipped cream
- Panna Cotta — Vanilla cream with cranberry compote
- Lemon & Praline Tarts — Creamy lemon curd, decadent praline in a butter shell

BOOK NOW
BY CALLING
855-522-8252

Prices subject to change without notice.

2017 HOLIDAY MENU

PASSED BITES & DESSERTS



UCLA
MEYER & RENEE
LUSKIN
CONFERENCE
CENTER

PASSED BITES

Priced per piece. Minimum of 36 pieces each appetizer.

- Pipette Shrimp Cocktail **\$5.50**
- Harissa Rubbed Petite Lamb Lollipops **\$6.00**
- Mini Spanakopita **\$4.25**
- Olive Tapenade and Burrata on Crostini **\$4.00**

**BOOK NOW
BY CALLING
855-522-8252**

À LA CARTE DESSERTS

\$36.00 per dozen.

- Holiday Gingerbread Cookies
- Praline Bûche de Noël — Thin chocolate roulade, hazelnut buttercream, meringue mushrooms
- Baklava — Pistachios and walnuts, herbed honey syrup
- Lemon & Praline Tarts — Creamy lemon and praline in a butter shell

Prices subject to change without notice.