

# 2018 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**

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## BUFFET ENHANCEMENTS



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### 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



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## SERVED LUNCH & DINNER



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### 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 \$69.00**  
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

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# 2018 HOLIDAY MENU

## PASSED BITES & DESSERTS



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### 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**

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### 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.*

4