

MEETING PACKAGE SUMMER BREAKFAST MENUS



UCLA
MEYER & RENEE
LUSKIN
CONFERENCE
CENTER

Available June 1st through September 30th

DAILY OFFERINGS

Cold

- Combination of Whole and Sliced Seasonal Fresh Fruit (V, Veg, GF)
- Greek Yogurt, Granola, Seasonal Fruit Compote (Veg)
- Artisan Smoked Fish (GF)
- Red Onions, Tomatoes, Capers, Cucumbers (V, Veg, GF)
- Cream Cheese (Veg, GF)

Hot

- Cage-Free Scrambled Eggs (Veg, GF)
- Fresh Hard Boiled Eggs (Veg, GF)
- Applewood Smoked Bacon (GF)

Cold Cereal

- Assorted Dry Cereals (V, Veg)
- Freshly Made Granola (V, Veg)
- Whole Milk & 2% Milk (Veg, GF)
- Almond Milk (V, Veg, GF)

Hot Cereal

- Steel Cut Oatmeal (V, Veg, GF)
- Brown Sugar, Raisins, Toasted Almonds (V, Veg, GF)

Breads & Pastries

- Artisanal Sliced Breads: Rustic Wheat, Multi-Grain, Marble Rye (Veg)
- Assorted Bagels (Veg)
- Assorted Mini Breakfast Pastries (Veg)
- Sweet Butter (Veg, GF)
- Fruit Preserves, Peanut Butter (V, Veg, GF)

Beverages

- Fresh Orange Juice
- Freshly Brewed Organic Fair Trade Regular & Decaffeinated Coffee
- Assorted Hot Teas

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BY CALLING
310-794-7822**

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V Vegan Veg Vegetarian GF Gluten Free

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ROTATIONAL MENU

Day 1

Morning Salads

- Raspberries, Orange Segments, Seasonal Melon (V, Veg, GF)
- Pluots, Nectarines, Mint (V, Veg, GF)

Entrées

- Chicken Breakfast Links (GF)
- Roasted Red Potatoes, Thyme, Castelvetrano Olives, Paprika (V, Veg, GF)
- Lentils, Basted Eggs, Spiced Oil, Cilantro (Veg, GF)

Day 2

Morning Salads

- Watermelon, Lime Simple Syrup, Lime Zest (V, Veg, GF)
- Baked Pears, Rosemary, Honey, Raisins, Almonds (Veg, GF)

Entrées

- Spicy Chicken Sausage (GF)
- Caramelized Polenta Cake, Cherry Tomato, Herbs (GF)
- Fried Eggs, Wilted Spinach, Pomodoro Sauce (Veg, GF)

Day 3

Morning Salads

- Fresh Mission Figs, Honeydew Melon, Dates, Lavender (V, Veg, GF)
- Seasonal Peaches, Candied Walnuts, Strawberry Purée (V, Veg, GF)

Entrées

- Honey Baked Ham (GF)
- Roasted Potatoes, Parmesan Cheese, Caramelized Onions (Veg, GF)
- Roasted Eggs, Goat Cheese, Grilled Poblano Peppers (Veg, GF)

Day 4

Morning Salads

- Nectarines, Honey, Pine Nuts, Apple Sauce (Veg, GF)
- Seasonal Melon, Orange Simple Syrup, Peppermint (V, Veg, GF)

Entrées

- Turkey Sausage (GF)
- Potato Hash, Garlic, Green Onions, Aleppo Pepper, Parsley (V, Veg, GF)
- Baked Eggs, Salsa Verde, Roasted Corn, Herbs (GF)



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Day 5

Morning Salads

- Roasted Grapes, Tuscan Melon, Melon Purée, Basil (V, Veg, GF)
- Cantaloupe, Blueberries, Orange Segments, Tarragon (V, Veg, GF)

Entrées

- Chicken Jalapeño Sausage (GF)
- Baked Potatoes, Zucchini, Curry Powder, Cilantro (V, Veg, GF)
- Baked Eggs, Wilted Chard, Boursin Cheese (GF)

Day 6

Morning Salads

- Honeydew Melon, Orange Segments, Dried Cherries, Honey (Veg, GF)
- Plums, Strawberries, Pecans (V, Veg, GF)

Entrées

- Chicken Apple Sausage (GF)
- Ras El Hanout Potatoes, Green Onions, Roasted Yellow Peppers (V, Veg, GF)
- Steamed Eggs, Black Beans, Cilantro Purée (Veg, GF)

Day 7

Morning Salads

- Watermelon, Limes, Chili Powder (V, Veg, GF)
- Asian Pears, Prunes, Purple Basil, Pomegranate Reduction (V, Veg, GF)

Entrées

- Turkey Sage Sausage Patties (GF)
- Roasted Baby Potatoes, Leeks, Garlic, Anaheim Peppers (V, Veg, GF)
- Frittata, Spanish Sheep's Cheese, Sundried Tomatoes, Oregano (Veg, GF)

Day 8

Morning Salads

- Grilled Peaches, Hazelnuts, Crushed Blackberry Sauce (V, Veg, GF)
- Canary Melon, Gooseberries, Curry Fruit Purée (V, Veg, GF)

Entrées

- Spanish Chorizo, Peppers, Onion, Cilantro (GF)
- Roasted Gem Potatoes, Herb Gravy, Roasted Garlic, Calabrian Peppers (Veg, GF)
- Baked Eggs, Spinach, Farmer's Cheese, Bread Crumbs (Veg)

MEETING PACKAGE SUMMER LUNCH MENUS



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Available June 1st through September 30th

DAILY OFFERINGS

Starters

- Combination of Whole and Sliced Seasonal Fresh Fruit (V, Veg, GF)
- Hummus (V, Veg, GF)
- Tzatziki (Veg, GF)
- Festive Mediterranean Olives (V, Veg, GF)
- Artisan Cured Meats and Cheeses (GF)
- Mediterranean-Inspired Soup of the Day

Breads

- Artisanal Breads (Veg)
- Butter (Veg, GF)
- Extra Virgin Olive Oil and Balsamic Vinegar Cruets (V, Veg, GF)

Beverages

- Daily Infused Water
- Freshly Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Chef's Selection of Desserts

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ROTATIONAL MENU

Day 1

Lunch Salads

- Fresh Mozzarella, Tomatoes, Shallots, Basil, White Balsamic Vinaigrette (Veg, GF)
- Baby Kale, Blueberries, Red Onion, Cucumber, Honey Dressing (Veg, GF)
- Wheat Berry, Avocado, Feta Cheese, Red Radish, Green Peas, Herb Dressing (Veg)

Entrées

- Penne Pasta, Organic Chicken, Green Olives, Stewed Tomatoes, Capers, Basil
- Pan Seared Pacific Cod, Broccolini, Meyer Lemon Sauce (GF)
- Wilted Rainbow Chard, Carrots, Onions, Garlic, White Wine, Chives (GF)
- Harissa Roasted Vegetables, Zucchini, Yellow Squash, Twist Peppers, Tomatoes (V, Veg, GF)

Day 2

Lunch Salads

- Roasted Beets, Boursin Cheese, Grapefruit Segments, Mint, Lemon Juice, Olive Oil, (Veg, GF)
- Green Lentil Tabbouleh, Lemon Juice, Virgin Olive Oil, Lebanese Spices (V, Veg, GF)
- Seasonal Lettuce, Tomatoes, Cucumber, Pepperoncini, Red Wine Vinaigrette (V, Veg, GF)

Entrées

- Cinnamon and Chermoula Chicken, Butternut Squash, Marjoram (GF)
- Pan Seared Barramundi, Roasted Cauliflower, Romesco Sauce (GF)
- Fried Potatoes, Goat Cheese, Wax Peppers, Smoked Paprika Oil (Veg, GF)
- Grilled Asparagus, Za'atar, Almonds, Spice Chile Sauce (V, Veg, GF)

Day 3

Lunch Salads

- Frisée, Red Oak Lettuce, Green Beans, Chickpeas, Farm Eggs, Sherry Vinaigrette (Veg, GF)
- Broccoli, Cremini Mushrooms, Lemon Juice, Virgin Olive Oil, Chickpea Purée (V, Veg, GF)
- Orzo Pasta, Cherry Tomatoes, Cucumber, Red Onion, Parmesan Cheese (Veg)

Entrées

- Steak Pizzaiola, Marinara Sauce, Pepper, Garlic, Italian Cheese, Parsley (GF)
- Seared Steelhead Salmon, Black Kale, Mustard Sauce (GF)
- Creamy Polenta, Caramelized Onions, Goat Cheese, Chives (Veg, GF)
- Green Beans, Roasted Shallot, Blistered Cherry Tomatoes, Orange Zest (V, Veg, GF)

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Day 4

Lunch Salads

- Salt Cured Cabbage, Olives, Pomegranate Arils, Olive Oil (V, Veg, GF)
- Cara Cara Orange Segments, Baby Kale, Basil, Radish, Sheep's Cheese, White Balsamic Vinaigrette (Veg, GF)
- Israeli Couscous, Green Beans, French Radish, Cilantro, Citrus Vinaigrette (V, Veg)

Entrées

- Roasted Cumin Pork Loin, Parsnips, Poblano Pepper Sauce (GF)
- Seared Swordfish, Artichoke, Olives, Lemon Juice, Raisins, White Wine (GF)
- Saffron Risotto, White Wine, Cream, Butter, Almonds, Chervil (Veg, GF)
- Roasted Celery Root, Rutabaga, Spices, Golden Raisins, Arugula Purée (V, Veg, GF)

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Day 5

Lunch Salads

- Little Gem Lettuce, Roasted Red Grapes, Watermelon Radish, Spanish Blue Cheese Dressing (Veg, GF)
- Heirloom Tomatoes, Tangerine Segments, Celery, Cucumbers, Shallot Dressing (V, Veg, GF)
- Beet Crudo, Sherry Beet Purée, Pecorino Cheese, Toasted Walnuts, Tahini Dressing (Veg, GF)

Entrées

- Grilled Cumin Beef Medallions, Roasted Eggplant, Harissa Sauce (GF)
- Pan Seared Rockfish, Preserved Lemon, Rapini, Salsa Verde (GF)
- Green Lentils, Celery, Carrots, Onion, Mushroom Stock, Herbs, Butter (Veg, GF)
- Roasted Tri-Colored Cauliflower, Chile Flakes, Lime Juice, Smoked Salt, Roasted Apple Wedges (V, Veg, GF)

Day 6

Lunch Salads

- Summer Lettuce, Fennel, Mint, Sunflower Seeds, Lemon, Virgin Olive Oil (V, Veg, GF)
- Peaches, Roasted Baby Carrots, Endive, Dill, Yogurt Drizzle, Filbert Nuts, Sour Cherry Dressing (Veg, GF)
- Barley, Persian Cucumber, Roasted Sweet Peppers, Chives, Cider Dressing (V, Veg)

Entrées

- Grilled Flat Iron Steak, Grilled Summer Squash, Green Peppercorn Sauce (GF)
- Aleppo Pepper Dusted Bass, Blistered Tomatoes, Saffron Sauce (GF)
- Roasted Fingerling Potatoes, Cumin, Maras Peppers, Butter, Pepperoncini (Veg, GF)
- Grilled Eggplant, Roasted Pearl Onions, Honey, Toasted Nuts, Oregano Vinaigrette (Veg, GF)

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Day 7

Lunch Salads

- Market Lettuce, Heirloom Tomatoes, Gorgonzola Cheese, Bacon, Herb Dressing (GF)
- Arugula, Mushrooms, Goat Cheese, Opal Basil, Red Wine Vinaigrette (Veg, GF)
- Farro, Roasted Parsnips, Red Onions, Tarragon, Frisée, Dijon Dressing (V, Veg)

Entrées

- Beef Ragout, Rigatoni Pasta, Carrots, Celery, Tomatoes, Fine Herbs
- Coriander Dusted Yellowtail Tuna, Wilted Spinach, Orange Sauce (GF)
- Yellow Squash, Roasted Fennel, Bell Peppers, Garlic, Herbes De Provence (V, Veg, GF)
- Gigante Beans, Tomato Purée, Braised Celery, Herb Oil (Veg, GF)

Day 8

Lunch Salads

- Romaine Lettuce, Radicchio, Parmesan Cheese, Croutons, White Anchovies, Augustus Dressing
- Red Oak Lettuce, Asparagus, Carrots, Romano Cheese, Balsamic Vinegar, Truffle Oil (Veg, GF)
- White Beans, Sugar Snap Pea, Radish, Pistachios, Madras Curry Dressing (V, Veg, GF)

Entrées

- Pan Roasted Pork Tenderloin, Caponata Sauce, Herbs (GF)
- Grilled Sea Trout, Wilted Spinach, Grilled Lemon, Parsley Bread Crumbs, Creamy Tomato Sauce
- Broccolini, Cashews, Chile Peppers, Ginger Mustard Seed Sauce (V, Veg, GF)
- Yukon Potatoes, Roasted Shallots, Cream, White Wine, Whole Grain Mustard (Veg, GF)

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