Desserts Included With Served Entrées Include
Traditional New York Cheesecake
Chocolate Mousse Cake

Additional Desserts

Mini French Assortment
Including: Raspberry Chocolate, Three-Citrus Tart, Chocolate Mousse Cup, Cream Puff, and Opera
$21.00 Per Dozen

Mini Gourmet Assortment
Including: Pear Puff, Sacher Torte, White Chocolate Mousse, Raspberry Mousse Cup, and Tosca Tart
$21.50 Per Dozen

Mini Elite Pastry Assortment
Including: New York Cheesecake, Chocolate Fantasy, White Chocolate Espresso, and Lemon Créme Brulée
$22.50 Per Dozen

Chocolate Mousse Cup
$ 2.50 Each
Tiramisu
$2.95 Each

Mini Banquet Pastry Assortment
Including: Triple Chocolate Mousse, Mango Mousse and Raspberry Mousse
$15.00 Per Dozen

Individual Gourmet Tarts
Apple Brown Betty Tart, Lemon Tart, Crème Brulée and Fresh Fruit Tart
$2.95 Each

Triple Chocolate Mousse
$3.95 Each

Napoleon
$2.45 Each

Mocha Mousse Cup
$3.25 Each

Banquet Cakes
Carrot Cake, White Chocolate Hawaiian, Black Forest Half Sheet $75.00; Serves 40-50
Full Sheet $150.00; Serves 80-100

Ice Cream Sundae Bar
Includes 2 Flavors of Ice Cream and 2 Sauces: Chocolate, Fudge, Strawberry or Butterscotch Sprinkles, Nuts, Candy or Cookie Topping
Add Brownies for $0.50 Per Person
Min. 100 People; $5.25 Per Person

Other flavor selections available upon request

ASUCLA CATERING SPECIALIZES IN CUSTOM MENUS; PLEASE ASK ONE OF OUR CATERING CONSULTANTS
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