Morning Fare

UCR CONTINENTAL - $9
Petit assorted muffins, Danish pastries, and fresh fruit. Accompanied by orange juice, coffee, and assorted teas

BISTRO CONTINENTAL - $10
Mini croissants, Danish, and scones, breakfast breads, fresh fruit, and fruit preserves. Accompanied by orange juice, coffee, and assorted teas

SPA CONTINENTAL - $11
Hot steel-cut oatmeal, freshly cut fruit, bowl of Greek yogurt, granola, raisins, dried cranberries, and brown sugar, accompanied with orange juice, coffee, and assorted teas

Morning Fare packages do not include decaf coffee, it is available upon request

FRESH BAKERY GOODS
By the Dozen
Assorted Mini Muffins ........................................... $16
Petite Danish Pastries ........................................ $19
Bagels with Cream Cheese & Fruit Preserves .......... $17
Petite Scones ......................................................... $18
Assorted Loaves .................................................. $17
Petite Cinnamon Rolls .......................................... $17

BEVERAGES
Brewed Coffee (by the gallon, 16 8-oz. servings) ............ $21
Includes half & half cream and assorted sweeteners
Assorted Hot Teas (by the gallon, 16 8-oz. servings) ........ $20
Includes fresh lemon wedges and assorted sweeteners
Orange Juice (by the gallon, 16 8-oz. servings) ............... $24

Bottled juices are available upon request
BREAKFAST SOPES* - $11
“Build-Your-Own” – Scrambled eggs, choice of chorizo or bacon with monterey jack/cheddar cheese blend, refried beans, ranchero sauce, and cilantro garnish on two corn tortilla sopes, served with roasted breakfast potatoes.

HIGHLANDER FRENCH TOAST WITH FRESH BERRIES - $10
Brioche French toast with assorted berries, served with a berry Melba sauce and warm maple syrup. Choice of applewood smoked bacon or sausage.

6” QUICHE* - $11
Quiche with roasted vegetables and bacon and served with salsa fresca. Served with melon wedge. (Vegetarian- Roasted vegetable and soy sausage quiche)

BREAKFAST BURRITOS* - $9.50
Choice of applewood smoked bacon, sausage, or chorizo with scrambled eggs or egg whites, potatoes, monterey jack/cheddar cheese blend, and salsa roja. Served with freshly-cut fruit bowl - $9.50 (Vegetarian: Grilled Vegetables)

THE FARMHOUSE BREAKFAST - $10
Three cheese scrambled eggs, applewood smoked bacon, sausage, roasted breakfast potatoes, salsa fresca, and fresh biscuits with butter and fruit preserves.

FRENCH TOAST PLATTER - $10.50
Brioche French toast with warm maple syrup, scrambled eggs, choice of applewood smoked bacon or sausage.

CORDON BLEU OMELET - $11
Honey smoked ham, bacon, melted Swiss cheese, topped with white cheddar sauce, and garnished with crispy potatoes. Served with fruit and fresh muffins. (Vegetarian: Spinach, Mushroom, Tofu, Swiss cheese, and Tomato)
Ask about other customized omelet options.

*These menu items require an attendant based on quantity ordered. Ask about our Omelete and Pancake action stations.
Breakfast Additions

Breakfast meat options are interchangeable. An additional meat may be purchased a la carte. Plated Breakfast available upon request.

A LITTLE EXTRA
20 Person Minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Country Sausage Patties (2pp)</td>
<td>$2</td>
</tr>
<tr>
<td>Applewood Smoked Bacon (2pp)</td>
<td>$2</td>
</tr>
<tr>
<td>Honey Smoked Ham</td>
<td>$2.50</td>
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<tr>
<td>Chicken Apple Sausage (2pp)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Turkey Sausage Patties (2pp)</td>
<td>$2</td>
</tr>
<tr>
<td>Oven-Roasted Potatoes</td>
<td>$2</td>
</tr>
<tr>
<td>Cottage Cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>Hard-Boiled Eggs (2pp)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Breakfast Appetizer</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

Mini crostini with scrambled egg, chorizo, potato with Spanish paprika, lemon, and chili cream with fresh parsley.

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Melon Platter</td>
<td>$2.50</td>
</tr>
<tr>
<td>Freshly Cut Seasonal Fruit Bowl</td>
<td>$2.25</td>
</tr>
<tr>
<td>Citrus Grove Berry Parfait</td>
<td>$3.50</td>
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<tr>
<td>Granola (per guest)</td>
<td>$0.75</td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td>$2</td>
</tr>
<tr>
<td>Individual Greek Yogurt</td>
<td>$2</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.50</td>
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</tbody>
</table>

BEVERAGES

<table>
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<td>Brewed Coffee (by the gallon, 16 8-oz. servings)</td>
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<tr>
<td>Includes half &amp; half cream and assorted sweeteners</td>
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<tr>
<td>Assorted Hot Teas (by the gallon, 16 8-oz. servings)</td>
<td>$20</td>
</tr>
<tr>
<td>Includes fresh lemon wedges and assorted sweeteners</td>
<td></td>
</tr>
<tr>
<td>Orange Juice (by the gallon, 16 8-oz. servings)</td>
<td>$24</td>
</tr>
<tr>
<td>Bottled Tropicana™ Apple or Cranberry Juice</td>
<td>$2</td>
</tr>
<tr>
<td>Bottled Naked Juice™ Smoothies</td>
<td>$3.50</td>
</tr>
<tr>
<td>Bottled Water (16.9 oz.)</td>
<td>$1.25</td>
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</tbody>
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Hot Buffet Lunches

20 Person Minimum

SZECHUAN BEEF WITH VEGETABLES - $11
Flank steak tossed with bell peppers, zucchini, celery, and onions in a spicy Szechuan sauce. Served with wok-seared noodles. (Vegetarian: Szechuan Eggplant)

ORANGE CHICKEN - $10
Crispy chicken breast, tossed in a zesty orange-ginger glaze. Served with Jasmine white rice, brown rice, or fried rice and wok-seared vegetables. (Vegetarian: Crispy Soy Chicken)

TERIYAKI GLAZED CHICKEN - $9.75
Topped with pineapple, red peppers, and scallions. Served with Jasmine white rice or brown rice and green beans. (Vegetarian: Teriyaki Tofu and Portobello Mushroom)

NEW BUTTERNUT SQUASH THAI CURRY* - $8
Roasted butternut squash and Yukon gold potatoes in a house-made red coconut curry sauce, garnished with cilantro and served with jasmine rice

KOREAN-STYLE BEEF SHORT RIBS - $11
Glazed with Korean BBQ sauce and served with grilled Asian pears and Jasmine white rice or brown rice, julienne vegetables, and house-made kimchee

NEW KOREAN POT ROAST - $14
Slow roasted beef pot roast marinated in soy sauce and sweet chili, with roasted carrots, bell peppers, and celery, garnished with lotus root, and served with jasmine rice

ALL ABOVE ENTRÉES INCLUDE FORTUNE COOKIES
HALAL CHICKEN IS AVAILABLE UPON REQUEST
*THE USE OF PROCESSED SUGAR IN AN OTHERWISE VEGAN PRODUCT
VIETNAMESE TACOS - $8
“Build-your-own” Marinated pork topped with bell peppers, cucumbers, carrots, red onion, and cilantro. Served with bao buns, coconut rice, and a sauté of spicy cabbage, bean sprouts, shiitake mushroom, scallions, and carrots. (Vegetarian: Braised Jackfruit Bao Bun Tacos) (3 Per Person)

NEW BRAISED JACKFRUIT BAO BUN TACOS* - $7
Braised jackfruit in a bao bun taco, topped with shredded carrot, cucumber, and cilantro, drizzled with hoisin and sweet chili sauce, sprinkled with sesame seeds. Served with coconut rice and a sauté of spicy cabbage, bean sprouts, shiitake mushrooms, scallions, and carrots. (3 per person)

NEW CURRIED FRIED RICE STUFFED PEPPER* - $7
Fried rice with carrots, edamame, ginger, and garlic roasted in a red bell pepper, topped with sesame seeds, and served with Asian stir fry vegetables

MONGOLIAN BEEF - $10.50
Flank steak marinated in sesame oil, garlic, and ginger with onions, green bell peppers, and carrots, served with jasmine rice

FIRE GRILLED FAJITAS
Choice of meat sautéed with red onion and bell peppers, accompanied by cilantro rice and black beans. Served with sour cream, guacamole, pico de gallo, and flour tortillas. (Vegetarian: Grilled Portobello Mushrooms) (2 per person)
Chicken - $11.50
Steak - $13.50

TEQUILA LIME CHICKEN - $11.50
Served with black beans and cilantro rice, garnished with mango slaw and served with spiced melon

CHIPOTLE CARNE ASADA - $12
Served with Spanish rice, black beans, grilled jalapenos, salsa roja, pico de gallo, guacamole, and flour tortillas
(2 Per Person)

STREET TACO BAR - $9.75
Choice of meat or marinated vegetables. Served with refried beans, Spanish rice, corn tortillas, pico de gallo, guacamole, and sour cream (3 per person)
Choice of One:
Carne Asada
Grilled Chicken
Marinated Vegetables
Choice of two meats - Add $1.50

All above entrées include fortune cookies

Halal chicken is available upon request
*The use of processed sugar in an otherwise vegan product
MEDITERRANEAN LEMON AND ROSEMARY CHICKEN - $10.75
Served with saffron rice, sautéed vegetables, hummus, and pita bread. (Vegetarian: Mediterranean Vegetable Skewer)

CHICKEN PARMESAN - $10.25
Topped with fresh mozzarella, Romano cheese, and classic marinara sauce. Served with linguini pomodoro, parmesan cheese, zucchini, and garlic cheese bread

LASAGNA BOLOGNAISE - $10
Traditional northern Italian meat sauce, layered with pasta, ricotta, parmesan cheese, and mozzarella cheeses. Served with a medley of sautéed vegetables with fresh herbs and assorted rolls. (Vegetarian: Tofu and Grilled Vegetable Lasagna)  
*Entrée must be ordered in increments of 12 servings.*

SPAGHETTI AND CLASSIC MEAT SAUCE - $10.75
Topped with shaved parmesan cheese. Served with sautéed zucchini and garlic cheese bread

BUTTERNUT SQUASH RAVIOLI - $15
Tossed with brown butter, sage, cranberry, hazelnuts, and garnished with fresh baby arugula. Served with grilled asparagus and assorted rolls

NEW TEMPEH BOLOGNAISE PASTA* - $8
Traditional bolognese sauce with sautéed tempeh, served with fusilli pasta, and a side of oven-roasted mixed vegetables

POMEGRANATE GLAZED SALMON
Topped with a pomegranate reduction, fresh pomegranate, and chili oil. Served with grilled vegetables and roasted herb potatoes and assorted rolls
Lunch - $12
Dinner - $15

GRILLED CHICKEN MARSALA - $9.75
Topped with cremini mushrooms and Marsala wine reduction served with creamy mashed potatoes, a sauté of spinach, zucchini, and yellow squash, and assorted rolls

CITRUS GROVE PORTOBELLO LASAGNA - $10
Sliced Portobello mushrooms layered with pasta noodles, Italian cheese, pasta, creamy Alfredo sauce, and garnished with Pomodoro sauce. Served with roasted vegetables and assorted rolls
*Entrée must be ordered in increments of 12 servings.*

WILD MUSHROOM RAVIOLI - $12.50
Pasta stuffed with braised mushrooms, fresh herbs, and parmesan cheese and tossed with fresh tomatoes and basil. Served with parmesan cheese zucchini and assorted rolls

GRILLED CHICKEN ALFREDO - $10.50
Tossed with penne pasta, creamy Alfredo sauce, and shaved parmesan. Served with sautéed vegetables and garlic cheese bread.  
*Vegetarian Broccolli Alfredo $8.50*

Halal chicken is available upon request

*The use of processed sugar in an otherwise vegan product
CITRUS ROASTED CHICKEN - $10
Topped with citrus honey reduction and garnished with micro greens. Served with herb roasted potatoes and baby vegetables

MESQUITE GRILLED TRI TIP - $10.75
Topped with a port wine demi reduction. Served with roasted potatoes and broccoli gratin

ALASKAN COD VERACRUZ - $11
Sautéed teardrop tomatoes, onions, garlic, wine, and herbs, tossed with arugula. Served with French beans and Jasmine white rice or brown rice

CHICKEN PICATTA - $10
Lightly breaded chicken breast with a garlic, lemon, capers, and thyme sauce, served with angel hair pasta with roasted broccolini

BONELESS PORK COUNTRY-STYLE RIBS - $11.50
Smoky sweet country-style boneless pork ribs, served with braised kale and macaroni and cheese

CITRUS POACHED SALMON WITH MANGO SALSA - $13
Salmon poached in orange and lemon juice, topped with chopped mango, pineapple, jalapeno, avocado, and cilantro salsa, served with jasmine rice and oven-roasted vegetables

GRILLED VEGETABLES IN PUFF PASTRY - $9.50
Topped with caramelized onions and pomodoro sauce. Served with grilled asparagus

HALAL CHICKEN IS AVAILABLE UPON REQUEST
These entrées are served with assorted rolls
**NEW** MARINATED ARTICHOKE & MUSHROOM SALAD - $4
Charred artichoke hearts, mushrooms, grape tomatoes, red onions, and red peppers served chilled with fresh herbs and balsamic vinaigrette

**NEW** PESTO PASTA SALAD - $3
Pasta salad with roasted zucchini, squash, and grape tomatoes mixed with arugula, spinach, basil nut-free pesto, topped with Kalamata olives

**NEW** QUINOA, PEACH, & ARUGULA - $4.50
Quinoa salad with peach and arugula tossed in a sweet and tangy dressing of honey, Dijon mustard, lime juice, and olive oil, topped with pomegranate arils

**NEW** SPRING BERRY SALAD WITH GOAT CHEESE - $3
Organic spring greens topped with strawberries and blackberries, with pecan-encrusted goat cheese and a house-made balsamic fig dressing

**NEW** CURRIED CAULIFLOWER - $3
Chilled cauliflower topped with almond slices and golden raisins, tossed in a vegan curry dressing

**SIGNATURE CITRUS SALAD** - $3.50
Organic mixed greens with jicama, julienne carrots, mandarin oranges, and Citrus Grove signature citrus vinaigrette

**CLASSIC CAESAR SALAD** - $3.50
Romaine lettuce, shredded parmesan cheese, herb toasted croutons, and served with Caesar dressing

**CHOPPED MEDITERRANEAN SALAD** - $3.50
Feta cheese, romaine, arugula, cucumber, red onion, olives, fire roasted tomatoes, and red wine vinaigrette

**GARDEN GREEN SALAD** - $3
Organic mixed greens, crisp romaine, Roma tomatoes, carrots, cucumbers, herb toasted croutons, and balsamic vinaigrette and ranch dressing

**PASTA PRIMAVERA SALAD** - $3
Whole grain penne pasta tossed with garden vegetables and balsamic dressing

**SPINACH & STRAWBERRY SALAD** - $4
Baby spinach, fresh strawberries, bleu cheese, almonds, and raspberry vinaigrette
**Entrée Salads**

*10 Person Minimum

Specialty entrée salads include fresh rolls & butter

NEW **MARINATED ARTICHOKE & MUSHROOM SALAD** - $9
Charred artichoke hearts, mushrooms, grape tomatoes, red onions, and red peppers served chilled with fresh herbs and balsamic vinaigrette

- Add Grilled Chicken - $11.00
- Add Grilled Shrimp - $12.00
- Add Grilled Steak - $12.50
- Add Salmon - $13.50

NEW **VIETNAMESE RICE NOODLE SALAD WITH SHRIMP** - $12
Rice noodles tossed in traditional Vietnamese sauce, topped with roasted shrimp, bean sprouts, cucumbers, chopped peanuts, cilantro, mint, and a drizzle of hoisin sauce

**COBB SALAD** - $9.50
Chopped egg, crumbled bleu cheese, romaine lettuce, baby arugula, Roma tomatoes, and cucumbers with ranch or bleu cheese dressing and garnished with crispy onions

- Add Grilled Steak - $13.00
- Add Grilled Chicken - $11.50

**BLACKENED CHICKEN SALAD** - $10.50
Fire roasted corn, black beans, red peppers, caramelized onions, roma tomatoes, cucumbers, mixed greens, and cilantro. Garnished with tortilla strips and served with cilantro ranch dressing (Vegetarian: Blackened Soy Chicken Salad)

- Add Blackened Shrimp - $12.75

NEW **QUINOA, PEACH, & ARUGULA** - $8
Quinoa salad with peach and arugula tossed in a sweet and tangy dressing of honey, Dijon mustard, lime juice, and olive oil, topped with pomegranate arils

NEW **SPRING BERRY SALAD WITH GOAT CHEESE** - $8
Organic spring greens topped with strawberries and blackberries with pecan-encrusted goat cheese and balsamic fig dressing

**MEDITERRANEAN SALMON SALAD** - $13.50
Grilled salmon, feta cheese, tomatoes, marinated olives, red onion, cucumbers, roasted red peppers, watermelon radish, baby spinach, and romaine lettuce with champagne vinaigrette

**CLASSIC CAESAR SALAD WITH CROSTINI** - $7
Romaine hearts and shaved parmesan with classic Caesar dressing

- Add Grilled Chicken - $9.00
- Add Grilled Shrimp - $10.25
Sandwiches

10 Person Minimum
Limit of three sandwich selections per order

Hand-crafted specialty sandwiches and wraps served with one choice of the following: Mediterranean Pasta Salad, Fresh Fruit Salad, Pesto Pasta Salad or Kettle Chips

**NEW TURKEY BACON FOCACCIA** - $8.50
Oven roasted turkey, bacon, tomatoes, sprouts, and avocado with house-made aioli on focaccia bread

**NEW CRAB SALAD BAGUETTE** - $10.50
House-made claw crab meat salad with parmesan cheese, green onion, parsley, mayo, and seasonings with sliced tomatoes and shredded romaine lettuce on a crusty baguette

**NEW GRILLED PORTOBELLO MUSHROOM CIABATTA** - $8
Grilled balsamic-marinated Portobello mushroom with mixed greens and tomato slices on ciabatta bread with house-made chipotle mayo

**NEW CHICKEN BÁNH MÌ BAGUETTE** - $8.50
Grilled chicken marinated in lemongrass and Asian pear with sweet Thai chili aioli, cucumber, house-pickled carrots and red onions, cilantro, and jalapeno on a slightly toasted baguette

**NAPA VALLEY GRILLED CHICKEN BAGUETTE** - $9
Sun-dried tomatoes, organic mixed greens, and pesto cream cheese on a French roll

**AVOCADO, TOMATO, CUCUMBER, AND SPROUTS (VEGETARIAN)** - $8
on ciabatta with garlic vegan mayo
Add Sliced Turkey - $9

**CURRIED CHICKEN CROISSANT SANDWICH** - $9
House-made curried chicken salad with candied walnuts, chopped celery, and sweet red grapes with green leaf lettuce on a buttery croissant
Vegetarian: Curry Soy Chicken - $9

**TRADITIONAL DELI SUB SANDWICH** - $8
Ham, roast beef, or turkey on wheat or white French roll with Chef’s selection of cheese, green leaf lettuce, and tomatoes
Vegetarian: Grilled Vegetables - $9
Wraps

10 Person Minimum
Limit of three sandwich selections per order

Hand-crafted specialty sandwiches and wraps served with one choice of the following:
Mediterranean Pasta Salad, Fresh Fruit Salad, Pesto Pasta Salad or Kettle Chips

NEW ROAST BEEF GYRO WRAP - $9.50
Roast beef, tzatziki, feta cheese, red onions, sliced tomatoes, shredded romaine lettuce, and Kalamata olives in a sundried tomato wrap

NEW QUINOA TOFU WRAP - $7
Golden roasted tofu and quinoa with vegan mayo, broccoli slaw, diced pears, black beans, mixed greens, and citrus vinaigrette in a spinach wrap

NEW CHICKEN BÁNH MÌ WRAP - $8.50
Grilled chicken marinated in lemongrass and Asian pear with sweet chili aioli, cucumber, house-pickled carrots and red onions, cilantro, and jalapeno in a whole wheat wrap

NEW PORTEBELLO MUSHROOM BÁNH MÌ WRAP - $7
Grilled Portobello mushroom marinated in lemongrass and Asian pear with sweet Thai chili aioli, cucumber, house-pickled carrots and red onions, cilantro, and jalapeno in a whole wheat wrap

NEW BUFFALO CAULIFLOWER WRAP - $7
Roasted buffalo cauliflower in a whole wheat wrap with red onion, shredded carrots, shredded romaine, and house-made gorgonzola mayo

CHICKEN CAESAR WRAP - $8.50
Grilled chicken, shredded parmesan cheese, baked croutons, and creamy Caesar dressing in a sun-dried tomato wrap

SOUTHWESTERN TURKEY WRAP - $8.50
Smoked turkey, shredded jack cheese, fresh lettuce, sliced tomatoes, and southwestern chipotle dressing in a chipotle tortilla. (Vegetarian: Southwestern Vegetable Wrap)

GRILLED VEGETABLES & HUMMUS WRAP - $8.50
Assortment of grilled vegetables, hummus, tomato, and organic baby greens
**SPANISH PAELLA - $26.50**  
Shrimp, chicken, Spanish sausage, clams and mussels with green peas, sautéed peppers, onions, garlic, and served over saffron rice (Available for events at the HUB and Alumni Center only)

**RUSTIC FLANK STEAK - $27.50**  
Served with gruyere mashed potatoes, sautéed baby vegetables, and port wine and mushroom demi glaze

**SWEET SOY GLAZED SKIRT STEAK - $27**  
Topped with sautéed shitake mushrooms, bean sprouts, sweet soy glaze, and garnished with sesame seeds. Served with Jasmine white or brown rice and grilled asparagus

**APRICOT AND RASPBERRY GLAZED PORK TENDERLOIN - $26**  
Topped with a balsamic glaze and apricot and raspberry reduction. Served with wild mushroom rice pilaf and grilled vegetables

**PERUVIAN GRILLED CHICKEN - $24**  
Topped with chimichurri sauce, chili oil, and a pineapple mango slaw. Served with broccolini and herbed Jasmine rice.  
(Vegetarian: Soy Chicken)

**PAN SEARED CHICKEN MADEIRA AND WILD MUSHROOMS - $24**  
Lightly floured chicken breast topped with melted mozzarella, wild mushrooms, and Madeira glaze. Served with asparagus and garlic mashed potatoes.  
(Vegetarian Soy Chicken Scaloppini)

**BUTTERNUT SQUASH RAVIOLI - $22**  
Topped with classic brown butter, sage, hazelnuts, and cranberries. Served with a medley of vegetables

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**CHIPPOTLE MARINATED TRI TIP - $25**  
Served with au gratin potatoes, Cajun vegetables, fried onions, and served with a chipotle salsa and avocado cucumber salad

**GRILLED SALMON - $27**  
Served with wild mushrooms, spinach, baby tomatoes, and red potatoes and topped with passion fruit reduction and rosemary oil

**GRILLED VEGETABLES IN PUFF PASTRY - $21**  
Topped with pomodoro sauce and served with baby carrots

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*These entrées are served with assorted rolls*
SIDES SALADS
Add one of our delicious salads to compliment your meal
10 Person Minimum

NEW MARINATED ARTICHOKE & MUSHROOM SALAD
Charred artichoke hearts, mushrooms, grape tomatoes, red onions, and red peppers served chilled with fresh herbs and balsamic vinaigrette

NEW SIGNATURE CITRUS SALAD
Organic mixed greens with jicama, julienne carrots, mandarin oranges, and Citrus Grove signature citrus vinaigrette

NEW CLASSIC CAESAR SALAD
Romaine lettuce, shredded parmesan cheese, herb toasted croutons, and served with Caesar dressing

NEW CHOPPED MEDITERRANEAN SALAD
Feta cheese, romaine, arugula, cucumber, red onion, olives, fire roasted tomatoes, and red wine vinaigrette

NEW GARDEN GREEN SALAD
Organic mixed greens, crisp romaine, Roma tomatoes, carrots, cucumbers, herb toasted croutons, and balsamic vinaigrette and ranch dressing

NEW PASTA PRIMAVERA SALAD
Whole grain penne pasta tossed with garden vegetables and balsamic dressing

NEW SPINACH & STRAWBERRY SALAD
Baby spinach, fresh strawberries, bleu cheese, almonds, and raspberry vinaigrette

NEW PEDEST PASTA SALAD
Pasta salad with roasted zucchini, squash, and grape tomatoes mixed with arugula, spinach, basil nut-free pesto, topped with Kalamata olives

NEW QUINOA, PEACH, & ARUGULA
Quinoa salad with peach and arugula tossed in a sweet and tangy dressing of honey, Dijon mustard, lime juice, and olive oil, topped with pomegranate arils

NEW SPRING BERRY SALAD WITH GOAT CHEESE
Organic spring greens topped with strawberries and blackberries, with pecan-encrusted goat cheese and a house-made balsamic fig dressing

NEW CURRIED CAULIFLOWER
Chilled cauliflower topped with almond slices and golden raisins, tossed in a vegan curry dressing
DESSERT SELECTIONS
CHOOSE ONE

RED VELVET CAKE
Tasty cocoa-infused layers, tinged with red velvet cake, and iced with cream cheese frosting

NEW YORK CHEESECAKE
A crunchy graham cracker crust filled with a rich cream cheese blend and topped with fresh berries and a berry melba sauce

GERMAN CHOCOLATE CAKE
A popular classic-dark-chocolate sponge cake filled and topped with coconut, pecans, and a layer of chocolate ganache

FRESH BERRIES WITH SWEET VANILLA CREAM
An assortment of berries layered with a dessert cream sauce and served with a gaufrette pirouette

BANANA CREAM PIE
Drizzled with carmel, candied pecans, sliced bananas, and topped with fresh whipped cream

CHOCOLATE MOUSSE
Orange zest and dark chocolate drizzle with fresh raspberries (No Sugar Added)

INDIVIDUAL FRUIT TART
Classic French fruit tarts with pastry cream. Garnished with glazed berries and dusted with powdered sugar

ASSORTED FULL SIZE CUPCAKES
Choose one of the following flavors: Caramel Sea Salt, Chocolate Ganache, Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue. Minimum order of 10 cupcakes per selected flavor

PRALINE FANTASY
Chocolate bars with praline and milk chocolate ganache (No Sugar Added)

LEMON BARS
With crispy crust and sugar free whipped cream (No Sugar Added)
Dinner Buffet
"A Touch of Elegance"
20 Person Minimum

PAN SEARED CHICKEN MADEIRA & WILD MUSHROOMS - $16
Lightly floured chicken breast with melted mozzarella and topped with wild mushrooms and Madeira glaze. Served with asparagus and garlic mashed potatoes. (Vegetarian: Soy Chicken Scaloppini Madeira and Wild Mushrooms)

BRAISED BEEF BRISKET WITH BOURBON PEACH GLAZE - $17.50
Served with oven roasted potatoes, baby vegetables, grilled peaches, and bourbon peach glaze

DRY RUBBED ROAST BEEF - $17.50
Topped with roasted garlic au-jus and horseradish cream sauce. Served with peewee potatoes and baby rainbow carrots

BLACKENED CATFISH - $15
Served with Cajun potatoes, black eyed pea succotash, hush puppies, and classic tartar sauce. (Fried catfish available for events at the HUB or Alumni Center)

PROSCIUTTO WRAPPED CHICKEN BREAST - $15
Topped with grilled corn and poblano cream sauce. Served with wild rice pilaf, roasted brussel sprouts, and Roma tomato chutney

CLASSIC KAHLUFA PORK - $16.50
Served with spicy island coconut caramel. Served with coconut pineapple rice and “Moku” Island vegetables. (Sautéed spinach, kale, arugula, roasted peppers and onions)

JERK CHICKEN & PLANTAINS WITH MANGO REDUCTION - $15
Served with black beans, Jasmine white or brown rice, and Caribbean slaw. (Vegetarian: Jerk Soy Chicken and Plantains)

MISO GINGER GLAZED SALMON - $17.50
Topped with ginger reduction. Served with Wok seared noodles and broccolini. (Vegetarian: Miso Ginger Portobello Mushroom and Tofu)

EGGPLANT & PORTOBELLO PARMESAN - $14
Topped with classic pomodoro sauce, mozzarella, and parmesan. Served with risotto and grilled garlic bread

SPICY SAUTÉED MUSSELS & CLAMS - $13
Sautéed with fennel, red pepper, red onion, and crushed tomatoes. Served with garlic linguini & crostini

COUSCOUS & ROASTED VEGETABLES - $13
Served with cranberries, kale, and edamame with hummus and grilled pita bread

These entrées are served with assorted rolls
**NEW** MARINATED ARTICHOKE & MUSHROOM SALAD - $4
Charred artichoke hearts, mushrooms, grape tomatoes, red onions, and red peppers served chilled with fresh herbs and balsamic vinaigrette

**NEW** PESTO PASTA SALAD - $3
Pasta salad with roasted zucchini, squash, and grape tomatoes mixed with arugula, spinach, basil nut-free pesto, topped with Kalamata olives

**NEW** QUINOA, PEACH & ARUGULA - $4.50
Quinoa salad with peach and arugula tossed in a sweet and tangy dressing of honey, Dijon mustard, lime juice, and olive oil, topped with pomegranate arils

**NEW** SPRING BERRY SALAD WITH GOAT CHEESE - $3
Organic spring greens topped with strawberries and blackberries, with pecan-encrusted goat cheese and a house-made balsamic fig dressing

**NEW** CURRIED CAULIFLOWER - $3
Chilled cauliflower topped with almond slices and golden raisins, tossed in a vegan curry dressing

**SIGNATURE CITRUS SALAD - $3.50**
Organic mixed greens with jicama, julienne carrots, mandarin oranges, and Citrus Grove signature citrus vinaigrette

**CLASSIC CAESAR SALAD - $3.50**
Romaine lettuce, shredded parmesan cheese, herb toasted croutons, and served with Caesar dressing

**CHOPPED MEDITERRANEAN SALAD - $3.50**
Feta cheese, romaine, arugula, cucumber, red onion, olives, fire roasted tomatoes, and red wine vinaigrette

**GARDEN GREEN SALAD - $3**
Organic mixed greens, crisp romaine, Roma tomatoes, carrots, cucumbers, herb toasted croutons, and balsamic vinaigrette and ranch dressing

**PASTA PRIMAVERA SALAD - $3**
Whole grain penne pasta tossed with garden vegetables and balsamic dressing

**SPINACH & STRAWBERRY SALAD - $4**
Baby spinach, fresh strawberries, bleu cheese, almonds, and raspberry vinaigrette
# Dessert Selections

**MINI AND INDIVIDUAL DESSERTS**

**Per Piece**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry Pops</td>
<td>$3</td>
</tr>
<tr>
<td>A variety of favorite cake flavors, frosted and served on a stick, two per guest</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Tarts</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chocolate, white chocolate-macadamia, pomegranate, coco-lime</td>
<td></td>
</tr>
<tr>
<td>Assorted Full Size Cupcakes</td>
<td>$3</td>
</tr>
<tr>
<td>Caramel Sea Salt, Chocolate Ganache, Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue</td>
<td></td>
</tr>
<tr>
<td>Mini Cup Cakes</td>
<td>$1.75</td>
</tr>
<tr>
<td>Two-bites varieties of lemon, double chocolate, raspberry, &amp; cappuccino</td>
<td></td>
</tr>
<tr>
<td>Mini Red Velvet Whoopie Pies</td>
<td>$1.75</td>
</tr>
<tr>
<td>Double chocolate cream-filled cakes</td>
<td></td>
</tr>
<tr>
<td>Mini Cheese Cakes</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chocolate, green tea panna cotta, crème brulée, &amp; New York cheesecake</td>
<td></td>
</tr>
<tr>
<td>Petite Dessert Cups</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mini-tastes of light mousse, mango raspberry, key lime, 4-berry cheese</td>
<td></td>
</tr>
<tr>
<td>Fresh Mixed Berries With Whipped Cream</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assortment of berries with sweetened whipped cream</td>
<td></td>
</tr>
<tr>
<td>Fresh Berry &amp; Chocolate Grand Marnier Shooter</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh berries in an orange chocolate</td>
<td></td>
</tr>
<tr>
<td>Fresh Berries with Crème Anglaise</td>
<td>$2.50</td>
</tr>
<tr>
<td>Topped with a dessert cream sauce</td>
<td></td>
</tr>
<tr>
<td>Individual Fruit Tarts</td>
<td>$5</td>
</tr>
<tr>
<td>A tart shell filled with creamy custard and topped with seasonal fruit</td>
<td></td>
</tr>
</tbody>
</table>

**WHOLE CAKES**

**Per Cake - 16 slices per cake**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Walnut Cake</td>
<td>$50</td>
</tr>
<tr>
<td>Cream Cheese-iced, loaded with nuts and plump raisins</td>
<td></td>
</tr>
<tr>
<td>Lemon Raspberry Cake</td>
<td>$50</td>
</tr>
<tr>
<td>Layers of cream-iced sponge cake, lemon curd, &amp; shaved chocolate</td>
<td></td>
</tr>
<tr>
<td>Tiramisu Cake</td>
<td>$52</td>
</tr>
<tr>
<td>A twist on Italian tradition, espresso, &amp; Marsala-flavors in the cake</td>
<td></td>
</tr>
<tr>
<td>Chocolate Ganache Cake</td>
<td>$54</td>
</tr>
<tr>
<td>Rich chocolate sponge cake, decadent ganache, &amp; rosettes</td>
<td></td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$45</td>
</tr>
<tr>
<td>Crunchy graham crust, rich cream cheese vanilla filling</td>
<td></td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$50</td>
</tr>
<tr>
<td>Cream Cheese icing on cocoa-infused cake layers with a hint of red</td>
<td></td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$48</td>
</tr>
<tr>
<td>Classic chocolate cake filled &amp; topped with coconut &amp; pecans</td>
<td></td>
</tr>
<tr>
<td>Tres Leches Cake (14 slices)</td>
<td>$54</td>
</tr>
<tr>
<td>Cream-iced traditional white cake soaked in unique milk blend</td>
<td></td>
</tr>
<tr>
<td>Banana Cream Pie</td>
<td>$22</td>
</tr>
<tr>
<td>Chocolate Mousse Cake (No Sugar Added)</td>
<td>$38</td>
</tr>
<tr>
<td>Lemon Mousse Cake (No Sugar Added)</td>
<td>$38</td>
</tr>
</tbody>
</table>
## COLD PLATTERS

Small Platters serve 10-12 guests, Large Platters serve 20-25 guests

<table>
<thead>
<tr>
<th>Small Platter</th>
<th>Price ($)</th>
<th>Large Platter Price ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled vegetable platter with balsamic glaze</td>
<td>$38</td>
<td>$74</td>
</tr>
<tr>
<td>Garden vegetable crudité with roasted tomato ranch</td>
<td>$32</td>
<td>$68</td>
</tr>
<tr>
<td>Imported and domestic cheese platter with fig jam &amp; fruit compote</td>
<td>$40</td>
<td>$78</td>
</tr>
<tr>
<td>Fresh sliced fruit and berry platter</td>
<td>$33</td>
<td>$64</td>
</tr>
<tr>
<td>Assorted wrap platter (1/2 wrap per person)</td>
<td>$32</td>
<td>$62</td>
</tr>
<tr>
<td>Grilled vegetable, chicken club, roast beef and asiago cheese, and turkey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>and a roasted pepper cream cheese spread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Anti-pasta platter - An assortment of Italian cured meats and cheeses,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>citrus olives, roasted tomatoes, and marinated vegetables with grilled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>crostini’s</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked salmon platter with assorted condiments and brioche toast points</td>
<td>$62</td>
<td>$122</td>
</tr>
<tr>
<td>Mini brie with fruit preserves</td>
<td>$50</td>
<td>$98</td>
</tr>
<tr>
<td>Petite deli sandwiches (2 per person) - Turkey with provolone, ham with</td>
<td></td>
<td></td>
</tr>
<tr>
<td>gouda, chicken salad with sprouts, roast beef with Swiss, and roasted</td>
<td></td>
<td></td>
</tr>
<tr>
<td>vegetables on Hawaiian rolls</td>
<td>$48</td>
<td>$94</td>
</tr>
<tr>
<td>Poached salmon platter (serves 35) - Capers, red onion, chopped egg,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>parsley, and roasted red peppers “Chef Reuben’s Signature Platter”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber and dill with citrus cream cheese spread</td>
<td>$24</td>
<td>$46</td>
</tr>
<tr>
<td>Curry chicken salad, almonds, and watercress with lemon aioli</td>
<td>$35</td>
<td>$68</td>
</tr>
<tr>
<td>Prosciutto, brie, and apple</td>
<td>$35</td>
<td>$68</td>
</tr>
</tbody>
</table>
**HOT HORS D’OEUVRES**  
All appetizers are priced per piece per person - 25 Piece Minimum Per Item

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled chicken satay with spicy peanut sauce*</td>
<td>$2.50</td>
</tr>
<tr>
<td>Grilled vegetable and tofu satay with spicy peanut sauce* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Petite chicken taquitos with salsa fresca*</td>
<td>$2</td>
</tr>
<tr>
<td>Vegetable spring rolls with spicy soy sauce (Vegetarian)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Southwestern chicken rolls with salsa fresca</td>
<td>$2.75</td>
</tr>
<tr>
<td>Shrimp dim sum with soy ginger sauce*</td>
<td>$2.50</td>
</tr>
<tr>
<td>Petite spanakopita* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Sweet and sour meatball with green pepper and pineapple</td>
<td>$1.25</td>
</tr>
<tr>
<td>Ahi tuna rolls with scallions, pickled ginger, and wasabi cream and soy ginger reduction*</td>
<td>$2.25</td>
</tr>
<tr>
<td>Coconut shrimp with mango aioli</td>
<td>$2.50</td>
</tr>
<tr>
<td>Stuffed mushrooms with Italian sausage and parmesan*</td>
<td>$2</td>
</tr>
<tr>
<td>Stuffed mushrooms with crab, lemon aioli, and melted mozzarella*</td>
<td>$2</td>
</tr>
<tr>
<td>Mini grilled cheese with gruyere and prosciutto</td>
<td>$1.50</td>
</tr>
<tr>
<td>Jamaican jerk chicken on a wonton with mango and chili aioli*</td>
<td>$1</td>
</tr>
<tr>
<td>Mushroom and gruyere tartlets* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Mini grilled vegetable quiche* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Bacon wrapped pineapple shrimp</td>
<td>$3</td>
</tr>
<tr>
<td>Roasted tomato and caramelized onion tart* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Sweet potato in a waffle basket with spicy syrup* (Vegetarian)</td>
<td>$2</td>
</tr>
<tr>
<td>Curry eggplant pizza bites with goat cheese on a pita chip* (Vegetarian)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Grilled polenta with duck confit and tart cherry compote*</td>
<td>$2.75</td>
</tr>
<tr>
<td>New Smoked salmon dip on crostini*</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**SPANISH TAPAS**  
25 Piece Minimum Per Item, Platter or Passed

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp with chilies and garlic- Served on a crostini with chili aioli</td>
<td>$2</td>
</tr>
<tr>
<td>Spanish chorizo and potato – Chorizo served on a roasted crisp potato chip with tomato jam and fresh chive</td>
<td>$2</td>
</tr>
<tr>
<td>Thinly sliced beef and olive tapenade with asiago cheese and roasted pepper aioli</td>
<td>$2</td>
</tr>
</tbody>
</table>

**SIGNATURE SLIDER CREATIONS**  
25 Piece Minimum Per Item

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kobe beef slider with bacon, gorgonzola, and caramelized onion</td>
<td>$3.25</td>
</tr>
<tr>
<td>Kobe beef slider with mozzarella, pancetta, arugula, and tomato jam</td>
<td>$3.25</td>
</tr>
<tr>
<td>BBQ brisket slider with coleslaw and crispy onions</td>
<td>$3</td>
</tr>
<tr>
<td>Cajun chicken sliders with arugula, caramelized onion, and chipotle mayo</td>
<td>$3.25</td>
</tr>
<tr>
<td>Jerk chicken slider with mango pineapple slaw</td>
<td>$3.25</td>
</tr>
<tr>
<td>Old fashion slider with cheddar, romaine, tomato, red onion, and red relish</td>
<td>$3</td>
</tr>
<tr>
<td>Spicy chili slider with pepper jack cheese and chilis with herb aioli</td>
<td>$3</td>
</tr>
<tr>
<td>Tempura scallop slider with caramelized onions, watercress, and lemon aioli</td>
<td>$3.50</td>
</tr>
<tr>
<td>(Vegetarian) Blackened tofu slider with arugula, tomato, and chili aioli*</td>
<td>$3</td>
</tr>
<tr>
<td>(Vegetarian) Mozzarella, tomato, and basil with balsamic glaze</td>
<td>$3</td>
</tr>
<tr>
<td>(Vegetarian) Portobello slider with balsamic onion, cabbage, tomato, and roasted garlic</td>
<td>$3</td>
</tr>
</tbody>
</table>

*These items may be tray passed
COLD HORS D’OEUVRES
25 Piece Minimum Per Item

Cucumber cups with Chinese chicken salad* .......................................................... $2
Prosciutto wrapped asparagus with olive oil, and cracked black pepper* .................. $2.75
Prosciutto wrapped melon and mozzarella spoon* .................................................. $2.50
Antipasti skewers, mozzarella, salami, olive, ham, tomato, and basil with olive oil* ... $3
Smoked salmon blini’s with crème fresh and dill* ..................................................... $2.50
Ahi poke with spicy avocado mousse* ................................................................. $2.50
Petite curry chicken salad sandwich* ................................................................. $2.50
Citrus shrimp with a green goddess sauce* .......................................................... $2.50
Classic cocktail shrimp* ......................................................................................... $2.50
Seasoned tri tip, dill pickle, and garlic aioli on a crostini* ....................................... $2
Seared scallop and spicy avocado shooter* ............................................................. $2.50
Ocean scallop with a blood orange sauce* ............................................................. $2.50
(Vegetarian) Cucumber cups with green papaya and mango salad* ....................... $2
(Vegetarian) Fig jam and gorgonzola tarts* ............................................................. $2
(Vegetarian) Sangria marinated melon spoons* ....................................................... $2.50
Yukon gold potatoes cakes with crab* ................................................................. $2.50
Classic bruschetta with tomatoes, garlic, basil, balsamic, and olive oil* (Vegetarian) $1.50
Spicy tuna wonton with sweet chili aioli, cucumber, and cilantro* ......................... $2
Petite chicken and waffle with spicy maple glaze* ............................................... $2.50
Falafel lollipops with roasted pepper hummus* (Vegetarian) ............................... $2
Spicy thai coconut shooters with green papaya relish* (Vegetarian) ...................... $2.50
NEW Shrimp, cucumber, red onion, and serrano chile on a tortilla chip* .............. $2.75
NEW Salmon ceviche on a chip* .............................................................................. $2.25
NEW Mini salmon cake* ....................................................................................... $2.75
NEW Curry tofu quinoa bites* ................................................................................ $1.75

A CHICKEN WING INNOVATION
25 Pieces Per Order - All wings are accompanied by celery and carrot sticks with ranch dressing

BBQ chicken wing ................................................................. $30
Caribbean jerk chicken wings .............................................................. $30
Honey siracha chicken wings .............................................................. $30
Lemon pepper chicken wings .............................................................. $30
Classic buffalo wings (Spicy) .......................................................... $30
Orange glazed chicken ................................................................. $30
Maple chicken wings ............................................................................... $30
Southern fried chicken wings .............................................................. $30
Cajun wings ......................................................................................... $30

*These items may be tray passed
**DIPPABLE**
*20 Person Minimum*

- House-made Tortilla Chips and Chunky Salsa .......................... $2
- Hummus and House-made Pita Chips ........................................ $2.50
- Chopped Spinach and Marinated Artichoke Dip .......................... $3
- Roasted Pepper and Artichoke Tapenade with Crostini ............... $2.50
- Seafood Ceviche with House-made Tortilla Chips ......................... $4

**GRABBABLE**
*10 Person Minimum*

- Assorted Otis Spunkmeyer & Jacqueline's Cookies, by the dozen ...... $10.50
- Walnut Fudge Brownies ............................................................... $2
- Assorted Dessert Bars ............................................................... $2
- Yogurt Cups, Regular or Greek-style ........................................... $2
- Whole Fresh Fruit ........................................................................ $1.50

**PORTABLE**
*10 Person Minimum*

- Assorted Kettle Chips ................................................................. $1.25
- Crispy Pretzels ........................................................................... $1.25
- Assorted Candy Bars ................................................................... $1.75
- Rice Crispy Treats ....................................................................... $1.50
- All-in-One Snack Tote, Kettle Chips, Pretzels, Candy Bars, & Rice Crispy Treats .................................................. $3.25
COLD BEVERAGES

ASSORTED CANNED SODAS - $1.25
Pepsi, Sierra Mist, Diet Pepsi, & Sierra Mist Free

BOTTLED BEVERAGES - $2
10 oz
Tropicana Orange, Apple, Cranberry Juice

LEMONADE - $20
By the Gallon, 16 8-oz portions

ICED BLACK TEA - $20
By the Gallon, 16 8-oz portions

TROPICAL BLACK TEA - $20
By the Gallon, 16 8-oz portions

UCR CITRUS MOJITO PUNCH - $28
By the Gallon, 16 8-oz portions - Minimum of 3 gallons per order
Freshly-squeezed orange juice, lime juice, and tasty garden mint, blended with our Chef’s special ingredients. Served icy-cold

NEW PINEAPPLE JALAPEÑO LEMONADE - $20
By the Gallon, 16 8-oz portions - Minimum of 3 gallons per order

NEW PASSION FRUIT LEMONADE - $20
By the Gallon, 16 8-oz portions

NEW RASPBERRY LEMONADE - $20
By the Gallon, 16 8-oz portions

NEW GINGER LEMONADE - $20
By the Gallon, 16 8-oz portions

NEW LAVENDER LEMONADE - $20
By the Gallon, 16 8-oz portions

NEW HIBISCUS LEMONADE - $20
By the Gallon, 16 8-oz portions

INDIVIDUAL BOTTLE WATER - $1.25
16.9 oz

ICED WATER - $4
By the Gallon, 16 8-oz portions

SPA WATERS
By the Gallon, 16 8-oz portions - Minimum of 3 gallons per order

STRAWBERRY AND MINT - INFUSED SPA WATER - $6
CITRUS SPA WATER - $6
WATERMELON, POMEGRANATE, & BASIL WATER - $6

HOT BEVERAGES

BREWED COFFEE - $21
By the Gallon, 16 8-oz portions
Includes half & half, flavored creamers, and assorted sweeteners

ASSORTED HOT TEAS - $20
By the Gallon, 16 8-oz portions
Includes lemon wedges and assorted sweeteners
Bar and Table Service

Bar and table-side wine services are offered for receptions and dinners. The number of bar or wine stewards is dependent on the final guaranteed guest count.

BEVERAGES

Glass Wine & Beer Bar Set-up .................................................. $1.50 / Guest
includes appropriate glass barware, wine openers, ice, & bar table linen

Disposable Wine & Beer Bar Set-up ....................................... $0.75 / Guest
includes appropriate disposable barware, wine openers, ice, & bar table linen

Bartenders (One bartender for each 75 guests) ............................ $25 / Hour / Bartender
two-hour minimum

Wine Stewards ............................. $20 / Hour / Bartender
two-hour minimum

ALCOHOL POLICY

Departments and external clients must adhere to UCR Alcohol Policy by providing a completed ‘Permission to Serve’ form to Citrus Grove Catering. The form is available on the UCR Risk Management website:
http://fbo.ucr.edu/docs/AlcoholPermitRequestForm.doc.

We recommend completing the form 20 business days before the event date. In addition, external clients must obtain liability insurance through UCR-approved insurance carriers or your private carrier. Your catering representative will assist in guiding you through the necessary paperwork.

Clients provide their own wine and beer selections; however, a Citrus Grove Catering sales representative can help in determining the number of bottles appropriate for an event.

Alcohol deliveries will be accepted, at a pre-arranged time one business day prior to an event at the HUB on the 3rd floor at the catering office (Room 346) or the Alumni & Visitors Center for events occurring at that building. At other campus venues, clients must deliver alcohol to the location.

Any remaining alcoholic beverages must be removed from the HUB event site or the Alumni & Visitors Center by 2:00 p.m. on the next business day. Citrus Grove Catering is not responsible for alcoholic beverages at any location after the event is completed.