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 Muffins ........................................ $29
Assorted Mini Muffins ................................. $16
Petite Danish Pastries .............................. $19
Mini Filled Croissants .............................. $18
Bagels with Cream Cheese & Fruit Preserves .... $17
Petite Scones ........................................ $18
Assorted Loaves ....................................... $17
Petite Cinnamon Rolls .............................. $17
Full-size Filled Croissants ......................... $28

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 Tropicana™ Apple or Cranberry Juice ...................... $2
Bottled Naked Juice™ Smoothies .............................. $3.50
Bottled Water (16.9 oz.) .................................... $1.25
**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 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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<tbody>
<tr>
<td>Country Sausage Patties (2pp)</td>
<td>$2</td>
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<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>
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<tr>
<td>Turkey Sausage Patties (2pp)</td>
<td>$2</td>
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<tr>
<td>Oven-Roasted Potatoes</td>
<td>$2</td>
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<tr>
<td>Cottage Cheese</td>
<td>$1.50</td>
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<tr>
<td>Hard-Boiled Eggs (2pp)</td>
<td>$1.50</td>
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<tr>
<td>Breakfast Appetizer</td>
<td>$1.25</td>
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Mini crostini with scrambled egg, chorizo, potato with Spanish paprika, lemon and chili cream with fresh parsley

Seasonal Melon Platter..............$2.50
Freshly Cut Seasonal Fruit Bowl...$2.25
Citrus Grove Berry Parfait.........$3.00
Granola (per guest)...............$0.75
Individual Yogurt................$2
Individual Greek Yogurt..........$2
Whole Fresh Fruit................$1.50

BEVERAGES

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INTERNATIONAL FAVORITES
TASTE OF THE FAR EAST

Schezwan Beef with Vegetables - $11
Flank steak tossed with bell peppers, zucchini, celery, and onions in a spicy Schezwan sauce. Served with wok-seared noodles. (Vegetarian: Schezwan tofu with vegetables)

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)

Viennese 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: Marinated tofu) (3 Per Person)

Teriyaki Glazed Chicken - $9.75
Topped with pineapple, red peppers and scallions. Served with Jasmine white rice or brown rice and sweet and spicy bok choi. (Vegetarian: Teriyaki tofu and Portobello mushroom)
Teriyaki glazed salmon $11.75

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

All entrées include fortune cookies
Halal chicken is available for an additional charge, with a 2 weeks notice.
FIRE GRILLED FAJITAS
Choice of meat sautéed with red onion and bell peppers. Served with 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
Shrimp - $16.50

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

CLASSIC ENCHILADA BAKE - $9.50
Chicken, cheese, or grilled vegetables layered between corn tortillas, classic enchilada sauce, and monterey jack/cheddar cheese blend. Served with refried beans with Ortega chilies, Spanish rice and spiced melon. Entrée must be ordered in increments of 12 servings.

Street Tacos
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
- Seasoned Ground Beef
- Grilled Chicken
- Marinated Vegetables

Choice of two meats - Add $1.50

CHIPOTLE CARNE ASADA - $12
Served with, Spanish rice, black beans, grilled jalapenos, salsa roja, pico de gallo, guacamole & flour tortillas
(2 Per Person)
EUROPEAN STREET CAFÉ - “TRAVELING EUROPE BY TRAIN”

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 BOLOGNESE - $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

SHRIMP POMODORO - $13
Tossed with linguini pasta, fresh mint, basil, chili flakes, olive oil, and shaved parmesan. Served with grilled garlic bread.
Add grilled asparagus - $15

SPICY SAUTÉED MUSSELS & CLAMS - $12.50
Sautéed with fennel, red pepper, red onion, garlic, crushed tomatoes and chili flakes. Served with garlic linguini and grilled crostini

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 Broccoli Alfredo $8.50

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

BBQ BABY BACK RIBS  - $14
Dry rubbed and basted with raspberry and apricot bbq sauce. Served with pepper jack cheese au’ gratin potatoes and corn succotash
Lunch - $12

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

CARIBBEAN GRILLED CHICKEN - $10.25
Topped with jerk mango glaze and plantains. Served with coconut pineapple rice, black beans, and spicy vegetables. (Vegetarian: Caribbean grilled vegetable skewers)

CHIPOTLE MARINATED SKIRT STEAK - $12
Topped with chipotle lime reduction and crispy onions. Served with Jasmine white rice or brown rice and grilled asparagus. (Vegetarian: Chipotle marinated soy chicken patty)

BRAISED SHORT RIBS - $10.50
Topped with port wine reduction. Served with roasted potatoes and baby carrots and French Beans. (Vegetarian: Soy beef and braised vegetable medley)

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

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

MARINATED ARTICHOKE & MUSHROOM SALAD - $4
Charred artichoke hearts, mushrooms, grape tomatoes, red onions, and red peppers served chilled with fresh herbs and balsamic vinaigrette

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

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

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

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

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

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

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

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

**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

**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

**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

**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

**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

**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

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

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

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

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

**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

**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

**CHICKEN BÁNH MÌ WRAP - $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 in a whole wheat wrap

**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

**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)

**(VEGETARIAN) 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

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

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

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)

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CURRIED CAULIFLOWER
Chilled cauliflower topped with almond slices and golden raisins, tossed in a vegan curry dressing

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, tingled 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

LEMON, RASPBERRY LAYER CAKE
Three layers of fluffy sponge cake filled with a tangy lemon curd and raspberry compote, iced with white cream, and garnished with shavings of white chocolate

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

FRESH BERRIES WITH CRÈME ANGLAISE
An assortment of berries, layered with a dessert cream sauce, and served with a gaufrette cookie

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)

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

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).

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)

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 KAHLUA PORK - $16.50
Topped 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)

Eggplant & Portobello Parmesan - $14
Topped with classic pomodoro sauce, mozzarella, and parmesan. Served with risotto and grilled garlic bread

MISO GINGER GLAZED SALMON - $17.50
Topped with ginger reduction. Served with Wok seared noodles and broccolini. (Vegetarian: Miso ginger portobello mushroom and tofu)

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

CITRUS GRILLED SALMON - $17.50
Topped with citrus butter and served with asparagus, Jasmine white or brown rice

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

These entrées are served with assorted rolls
**A La Carte Salads**

*Add one of our delicious salads to complement your meal*

**10 Person Minimum**

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

**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

**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

**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

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

**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

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

**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

**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

10 Person Minimum

## Whole Cakes

**Per Cake - 16 slices per cake**

<table>
<thead>
<tr>
<th>Cake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Walnut Cake</td>
<td>$50</td>
</tr>
<tr>
<td>Lemon Raspberry Cake</td>
<td>$50</td>
</tr>
<tr>
<td>Tiramisu Cake</td>
<td>$52</td>
</tr>
<tr>
<td>Chocolate Ganache Cake</td>
<td>$54</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$45</td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$50</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$48</td>
</tr>
<tr>
<td>Tres Leches Cake (14 slices)</td>
<td>$54</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>

## 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>Assorted Mini Tarts</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Full Size Cupcakes</td>
<td>$3</td>
</tr>
<tr>
<td>Mini Cup Cakes</td>
<td>$1.75</td>
</tr>
<tr>
<td>Mini Red Velvet Whoopie Pies</td>
<td>$1.75</td>
</tr>
<tr>
<td>Mini Cheese Cakes</td>
<td>$2.25</td>
</tr>
<tr>
<td>Petite Dessert Cups</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Mixed Berries with Whipped Cream</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Berry &amp; Chocolate Grand Marnier Shooter</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Berries with Crème Anglais</td>
<td>$2.50</td>
</tr>
<tr>
<td>Individual Fruit Tarts</td>
<td>$5</td>
</tr>
</tbody>
</table>

**Wholes**

- Carrot Walnut Cake: Cream Cheese-iced, loaded with nuts and plump raisins ($50)
- Lemon Raspberry Cake: Layers of cream-iced sponge cake, lemon curd & shaved chocolate ($50)
- Tiramisu Cake: A twist on Italian tradition, espresso & Marsala-flavors in the cake ($52)
- Chocolate Ganache Cake: Rich chocolate sponge cake, decadent ganache & rosettes ($54)
- New York Cheesecake: Crunchy graham crust, rich cream cheese vanilla filling ($45)
- Red Velvet Cake: Cream Cheese icing on cocoa-infused cake layers with a drizzle of red ($50)
- German Chocolate Cake: Classic chocolate cake filled & topped with coconut & pecans ($48)
- Tres Leches Cake: Cream-iced traditional white cake soaked in unique milk blend ($54)
- Banana Cream Pie: ($22)
- Chocolate Mousse Cake (No Sugar Added): ($38)
- Lemon Mousse Cake (No Sugar Added): ($38)
COLD PLATTERS
Small Platters serve 10-12 guests, Large Platters serve 20-25 guests

Grilled vegetable platter with balsamic glaze .................................................. $38
Garden vegetable crudité with roasted tomato ranch .......................................... $32
Imported and domestic cheese platter with fig jam & fruit compote ............... $40
Fresh sliced fruit and berry platter ................................................................. $33
Assorted wrap platter (1/2 wrap per person)
Grilled vegetable, chicken club, roast beef and asiago cheese, and turkey with a roasted pepper cream cheese spread .................................................. $32
Anti-pasta platter – An assortment of Italian cured meats and cheeses, citrus olives, roasted tomatoes, and marinated vegetables with grilled crostini’s ........................................................ $48
Smoked salmon platter with assorted condiments and brioche toast points .... $62
Mini brie with fruit preserves .................................................................................. $50
Petite deli sandwiches (2 per person)– Turkey with provolone, ham with gouda, chicken salad with sprouts, roast beef with Swiss, and roasted vegetables on Hawaiian rolls .................................................. $48
Poached salmon platter (serves 35) - Capers, red onion, chopped egg, parsley and roasted red peppers “Chef Reuben’s Signature Platter” ................ $98

TEA SANDWICH’S
Small Platters serve 10-12 guests, Large Platters serve 20-25 guests

Cucumber and dill with citrus cream cheese spread ........................................... $24
Curry chicken salad, almonds and watercress with lemon aioli ..................... $35
Grilled vegetables with roasted pepper aioli ...................................................... $26
Prosciutto, brie, and apple ...................................................................................... $35
Italian turkey, fresh mozzarella, tomato, and arugula with champagne aioli .................................................. $30
HOT HORS D’OEUVRES
All appetizers are priced per piece per person - 25 Piece Minimum Per Item

Grilled chicken satay with spicy peanut sauce ........................................ $2.50
Grilled vegetable and tofu satay with spicy peanut sauce (Vegetarian) ........ $2
Schezwan beef skewers with sesame soy glaze ....................................... $2.50
Petite chicken taquitos with salsa and cilantro cream ............................ $2
Vegetable spring rolls with spicy soy sauce (Vegetarian) ....................... $2.50
Southwestern chicken rolls with grilled corn poblano cream sauce ........ $2.75
Shrimp dim sum with soy ginger sauce ................................................. $2.50
Petite spanakopita (Vegetarian) .......................................................... $2
Sweet and sour meatball with green pepper and pineapple .................... $1.25
Ahi tuna rolls with scallions, pickled ginger and wasabi cream and soy ginger reduction $2.50
Coconut shrimp with mango aioli ....................................................... $2.50
Stuffed mushrooms with Italian sausage and parmesan ........................ $2
Stuffed mushrooms with crab, lemon aioli and melted mozzarella ......... $2
Mini grilled cheese with gruyere and prosciutto ................................ $1.50
Mini Cuban sandwich ........................................................................... $1.50
Jamaican jerk chicken on a wonton with mango and chili aioli .......... $1
Mushroom and gruyere tartlets (Vegetarian) ......................................... $2
Mini grilled vegetable quiche (Vegetarian) ........................................... $2
Bacon wrapped pineapple shrimp ......................................................... $3
Grilled shrimp cocktail with a vodka cocktail sauce ................................ $2.50
Roasted tomato and caramelized onion tart (Vegetarian) ..................... $2
Sweet potato in a waffle basket with spicy syrup (Vegetarian) ............... $2

PASSED HORS D’OEUVRES
25 Piece Minimum Per Item

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
Mini nacho with black beans, guacamole, tomato olives, and sour cream (Vegetarian) $1.50
Grilled chicken nacho with black beans, tomato, sour cream, and guacamole $2
Curry eggplant pizza bites with goat cheese on a pita chip (Vegetarian) $2.50
Petite chicken and waffle with bourbon glaze ....................................... $2.50
Grilled polenta with duck confit and tart cherry compote .................... $2.50
Falafel lollipops with roasted pepper hummus (Vegetarian) ................ $2
Spicy Thai coconut shooters with green papaya relish (Vegetarian) ....... $2.50

SPANISH TAPAS
25 Piece Minimum Per Item, Platter or Passed

Shrimp with chilies and garlic- Served on a crostini with chili aioli .......... $2
Spanish chorizo and potato – Chorizo served on a roasted crisp potato chip with tomato jam and fresh chive ........................................ $2
Thinly sliced beef and olive tapenade with asiago cheese and roasted pepper aioli ................................................................. $2
SIGNATURE SLIDER CREATIONS
25 Piece Minimum Per Item

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

A CHICKEN WING INNOVATION
25 Pieces Per Order

Chipotle raspberry bbq chicken wing with Cajun coleslaw and bleu cheese dressing ............ $30
Caribbean jerk chicken wings with mango papaya salad and mango aioli ............................... $30
Honey siracha chicken wings with carrot, celery, radishes and bleu cheese dressing ............ $30
Lemon pepper chicken wings with celery, carrot sticks, and garlic dip ................................... $30
Classic buffalo wings (Spicy) with celery sticks and bleu cheese dressing .......................... $30
Mild buffalo wings with celery sticks and bleu cheese dressing ........................................... $30
Orange glazed chicken wings with wonton strips and sesame aioli ..................................... $30
Maple chicken wings with mini waffles and spicy syrup ...................................................... $30
Southern fried chicken wings with match stick garlic fries and tabasco aioli ....................... $30
Cajun wings with match stick garlic fries and bourbon bbq sauce ...................................... $30

*C item available at the HUB or Alumni Center Only
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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Minimum Per Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Shrimp Martini</td>
<td>$9.95</td>
<td>$3</td>
</tr>
<tr>
<td>Vodka cocktail sauce &amp; avocado cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Pork, Sweet Potato Puree &amp; AppleTini</td>
<td>$6.50</td>
<td>$3</td>
</tr>
<tr>
<td>Braised pork and apples, calvados reduction, sweet potato puree &amp; leek slaw</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast Pork &amp; AppleTini</td>
<td>$6</td>
<td>$3</td>
</tr>
<tr>
<td>Braised pork and apples, calvados reduction &amp; leek slaw</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blood Orange Scallop Martini</td>
<td>$9.95</td>
<td>$3</td>
</tr>
<tr>
<td>Citrus risotto &amp; classic ratatouille, blood orange reduction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pomegranate Shrimp Martini</td>
<td>$9.95</td>
<td>$3</td>
</tr>
<tr>
<td>Sautéed shrimp, pomegranate, pineapple, red pepper and red onion with micro greens, fennel flower and pomegranate reduction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato Gazpacho Martini</td>
<td>$6</td>
<td>$2</td>
</tr>
<tr>
<td>Avocado relish, watermelon radishes, arugula, cucumber</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seafood Ceviche Martini</td>
<td>$7.75</td>
<td>$3</td>
</tr>
<tr>
<td>Chilies, citrus &amp; jicama slaw</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thai Seafood Green Tea Martini</td>
<td>$7</td>
<td>$3</td>
</tr>
<tr>
<td>Shrimp, calamari &amp; clams served sautéed with lemongrass &amp; green tea infused broth, celery, scallions, cilantro &amp; rice noodles</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bloody Mary Oyster Shooters</td>
<td>$3</td>
<td></td>
</tr>
<tr>
<td>Fresh oyster shooter served in a shot glass</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Mango Salad Martini</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Grilled shrimp with a green papaya salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coconut Curry Chicken Soup Martini</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Grilled chicken in a coconut curry soup with dried apricots and micro greens</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**25 Piece Minimum Per Item**

*a Gastronomical Experience*
Beverages

10 Person Minimum

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

NON-CARBONATED BEVERAGES - $20
By the Gallon, 16 8-oz portions
Iced Lemonade, Raspberry Lemonade, Iced Black Tea and Tropical Black Tea

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

SPARKLING SPICY PASSION FRUIT PUNCH - $33
By the Gallon, 16 8-oz portions - Minimum of 3 gallons per order

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 KIWI - 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
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.