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
**Hot Buffet Breakfast**

20 Person Minimum

**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

20 Person Minimum

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

Country Sausage Patties (2pp) ..................................................... $2
Applewood Smoked Bacon (2pp) ............................................... $2
Honey Smoked Ham ................................................................. $2.50
Chicken Apple Sausage (2pp) ................................................... $2.50
Turkey Sausage Patties (2pp) ................................................... $2
Oven-Roasted Potatoes ............................................................. $2
Cottage Cheese .......................................................... $1.50
Hard-Boiled Eggs (2pp) .......................................................... $1.50
Breakfast Appetizer ............................................................... $1.25

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 ....................................................... $3.50
Granola (per guest) ........................................................... $0.75
Individual Yogurt ............................................................. $2
Individual Greek Yogurt ...................................................... $2
Whole Fresh Fruit ............................................................ $1.50

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
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)

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: 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 choy. (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.
**SOUTH-OF-THE-BORDER**

**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.*

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

**GRILLED COD FISH TACOS - $11.50**
Served with monterey jack cheese, avocado, salsa verde, sour cream, and a blend of cabbage and romaine lettuce. Garnished with mango salsa and cilantro. Served with black beans and Spanish rice. (Tempura Cod can be substituted for events in the HUB or Alumni Center) (3 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
- 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)
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

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
HOT LUNCH BUFFETS (CONTINUED)

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.
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

CHEF REUBEN’S ORZO PASTA SALAD - $4
Grilled vegetables, goat cheese, tomatoes, pomegranate glaze and sherry 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
**STEAK COBB - $11.50**
Grilled skirt steak, chopped egg, crumbled bacon, bleu cheese, romaine lettuce, baby arugula, Roma tomatoes, and cucumbers with ranch or bleu cheese dressing and garnished with crispy onion’s

**CHINESE RICE NOODLE SALAD - $8**
Marinated rice noodles, Mandarin oranges, sweet and spicy cucumbers, wontons, almonds, scallions, red peppers, cabbage and romaine lettuce with plum ginger dressing
Add Grilled Chicken - $10.75

**GRilled PEAR AND SHRIMP SALAD - $12**
Candied pecans, blackberries, bleu cheese, tomatoes, red onion, mixed greens with passion fruit 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

**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

**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

**BEET AND GOAT CHEESE SALAD - $8**
Strawberries, cucumbers, spinach, arugula and candied walnuts with raspberry vinaigrette
Add Grilled Chicken - $10
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, Crunchy Asian Slaw or Kettle Chips

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

CROISSANT SANDWICHES - $9
Choice of house-made curried chicken salad with candied walnuts, chopped celery, sweet red grapes or classic tuna salad or egg salad 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

TUNA SALAD & EGG SALAD CLUB SANDWICH - $9.50
Sprouts, cucumber, tomato, herb mayo, green leaf lettuce, and layered on wheat or white bread

CUBAN SANDWICH (WARM) - $10.50
Braised pork, thinly sliced ham, melted swiss, pickles and mustard on a baguette

BBQ BEEF SANDWICH (WARM) - $10
Grilled tri tip in bbq sauce, served with mango aioli, coleslaw and crispy onions on a sesame seed bun

PASTRAMI & SAUERKRAUT (WARM) - $10
Pastrami, sauerkraut, grilled onions, melted Swiss, and 1000 Island on toasted white and wheat bread
**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, Crunchy Asian Slaw or Kettle Chips

**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)

**ASIAN CHICKEN WRAP - $8.50**
Five spice roasted chicken, romaine lettuce, Napa cabbage, red pepper strips, shredded carrots, and fresh basil in a cilantro tortilla (Vegetarian: Tofu)

**(VEGETARIAN) GRILLED VEGETABLES & HUMMUS WRAP - $8.50**
Assortment of grilled vegetables, hummus, tomato, and organic baby greens

**ANTI-PASTA AND CAPRESE WRAP - $9.50**
Salami, ham, provolone, mozzarella, roasted pepper, tomato, basil, shredded romaine lettuce, herb mayo, and balsamic glaze
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 broccoli 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
A LA CARTE SALADS
Add one of our delicious salads to complement your meal
10 Person Minimum

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

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

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

CHEF REUBEN’S ORZO PASTA SALAD
Grilled vegetables, goat cheese, tomatoes, pomegranate glaze and sherry vinaigrette

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

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

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 KAHHLUA 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)

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

SPICY SAUTEED, 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
A LA CARTE SALADS
Add one of our delicious salads to complement your meal
10 Person Minimum

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

CHEF REUBEN’S ORZO PASTA SALAD - $4
Grilled vegetables, goat cheese, tomatoes, pomegranate glaze and sherry vinaigrette

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

10 Person Minimum

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**MINI AND INDIVIDUAL DESSERTS**

**Per Piece**

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

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**WHOLE CAKES**

**Per Cake - 16 slices per cake**

- **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 hint of red — $50
- **German Chocolate Cake**: Classic chocolate cake filled & topped with coconut & pecans — $48
- **Tres Leches Cake (14 slices)**: 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
**Reception**

25 Person Minimum
Tray-Passed - 50 Person Minimum

### COLD PLATTERS

<table>
<thead>
<tr>
<th>Platter Description</th>
<th>Small</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>Grilled vegetable platter with balsamic glaze</td>
<td>$38</td>
<td>$74</td>
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<tr>
<td>Garden vegetable crudité with roasted tomato ranch</td>
<td>$32</td>
<td>$68</td>
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<tr>
<td>Imported and domestic cheese platter with fig jam &amp; fruit compote</td>
<td>$40</td>
<td>$78</td>
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<tr>
<td>Fresh sliced fruit and berry platter</td>
<td>$33</td>
<td>$64</td>
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<tr>
<td>Assorted wrap platter (1/2 wrap per person)</td>
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<tr>
<td>Grilled vegetable, chicken club, roast beef and asiago cheese, and turkey</td>
<td>$32</td>
<td>$62</td>
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<tr>
<td>Anti-pasta platter – An assortment of Italian cured meats and cheeses, citrus</td>
<td>$48</td>
<td>$94</td>
</tr>
<tr>
<td>olives, roasted tomatoes, and marinated vegetables with grilled 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 gouda,</td>
<td>$48</td>
<td>$94</td>
</tr>
<tr>
<td>chicken salad with sprouts, roast beef with Swiss, and roasted vegetables on</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hawaiian rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Poached salmon platter (serves 35) - Capers, red onion, chopped egg, parsley</td>
<td>$98</td>
<td></td>
</tr>
<tr>
<td>and roasted red peppers “Chef Reuben’s Signature Platter”</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### TEA SANDWICH’S

<table>
<thead>
<tr>
<th>Sandwich Description</th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<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>Grilled vegetables with roasted pepper aioli</td>
<td>$26</td>
<td>$50</td>
</tr>
<tr>
<td>Prosciutto, brie, and apple</td>
<td>$35</td>
<td>$68</td>
</tr>
<tr>
<td>Italian turkey, fresh mozzarella, tomato, and arugula with champagne aioli</td>
<td>$30</td>
<td>$58</td>
</tr>
</tbody>
</table>
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’OEUVERS
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
- 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 chilies with herb aioli ... $3
- Tempura scallop slider with caramelized onions, watercress and lemon aioli ..... $3.50
- (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

*Item available at the HUB or Alumni Center Only
## Snacks

**20 Person Minimum**

### Dippable

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made Tortilla Chips and Chunky Salsa</td>
<td>$2</td>
</tr>
<tr>
<td>Hummus and House-made Pita Chips</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chopped Spinach and Marinated Artichoke Dip</td>
<td>$3</td>
</tr>
<tr>
<td>Roasted Pepper and Artichoke Tapenade with Crostini</td>
<td>$2.50</td>
</tr>
<tr>
<td>Seafood Ceviche with House-made Tortilla Chips</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Grabbable

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Otis Spunkmeyer &amp; Jacqueline's Cookies, by the dozen</td>
<td>$10.50</td>
</tr>
<tr>
<td>Walnut Fudge Brownies</td>
<td>$2</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$2</td>
</tr>
<tr>
<td>Yogurt Cups, regular or Greek-style</td>
<td>$2</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

### Portable

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Kettle Chips</td>
<td>$1.25</td>
</tr>
<tr>
<td>Crispy Pretzels</td>
<td>$1.25</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$1.75</td>
</tr>
<tr>
<td>Rice Crispy Treats</td>
<td>$1.50</td>
</tr>
<tr>
<td>All-in-One Snack Tote, Kettle Chips, Pretzels, Candy Bars &amp; Rice Crispy Treats</td>
<td>$3.25</td>
</tr>
</tbody>
</table>
# Martini & Shot Glass Lounge

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Shrimp Martini</td>
<td>$9.95</td>
</tr>
<tr>
<td>Roasted Pork, Sweet Potato Puree &amp; AppleTini</td>
<td>$6.50</td>
</tr>
<tr>
<td>Roast Pork &amp; AppleTini</td>
<td>$6.00</td>
</tr>
<tr>
<td>Blood Orange Scallop Martini</td>
<td>$9.95</td>
</tr>
<tr>
<td>Pomegranate Shrimp Martini</td>
<td>$9.95</td>
</tr>
<tr>
<td>Tomato Gazpacho Martini</td>
<td>$6.00</td>
</tr>
<tr>
<td>Seafood Ceviche Martini</td>
<td>$7.75</td>
</tr>
<tr>
<td>Thai Seafood Green Tea Martini</td>
<td>$7.00</td>
</tr>
<tr>
<td>Bloody Mary Oyster Shooters</td>
<td>$3.00</td>
</tr>
<tr>
<td>Shrimp &amp; Mango Salad Martini</td>
<td>$7.00</td>
</tr>
<tr>
<td>Coconut Curry Chicken Soup Martini</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

## Starter Appetizer

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh oyster shooter served in a shot glass</td>
<td>$3.00</td>
</tr>
<tr>
<td>Grilled shrimp with a green papaya salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Grilled chicken in a coconut curry soup with dried apricots and micro greens</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

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25 Piece Minimum Per Item
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
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.