Seasonal Catering

Think of us, and our winter menu, for all your event needs.

Lunch Buffet  
(2 hour service)  
starting at $15.75

Dinner Buffet  
(3 hour minimum)  
starting at $26.75

Discounted room reservation based on group size in Housing & Dining meeting spaces.

For more information and details contact  
Citrus Grove Catering  (951) 827-5471  
www.hospitality.ucr.edu
LUNCH MENU

CHOOSE ONE ENTREE:
(Entrée duo available for additional charge)
- Brown Sugar Apricot Glazed Pork Loin, Served with a Side of Pineapple Chutney
- Herbed Roast Beef with Merlot Shiitake Demi-glace, Served with a Side of Horseradish Cream Sauce
- Traditional Slow Roasted Turkey Breast with Gravy, Served with a Side of Cinnamon Apple Cranberry Sauce

CHOOSE ONE SIDE:
- Mashed Potatoes with Roasted Garlic and Mascarpone Cheese
- Roasted Tri-Color Pee Wee Potatoes with Rosemary and Sea Salt
- Maple Sweet Potatoes with Candied Pecans
- Gruyere Potato Gratin
- White Cheddar Mac & Cheese
- Brioche Stuffing with Pecans, Apples, Melted Leeks, Dried Cherries, and Maple Smoked Sausage

CHOOSE ONE VEGETABLE:
- Roasted Brussel Sprouts with Pancetta and Pomegranate Glaze
- Green Bean Almondine
- Baby Vegetable Medley

CHOOSE ONE SIDE SALAD:
- Traditional Mixed Green-Cherry Tomatoes, Cucumber, Carrot, Green Onion, Garlic Croutons, and served with Balsamic or Ranch Dressing
- Pear & Bleu Cheese - Arugula, Endive, Blackberries, Candied Pecans, and Frisee with Passion Fruit Vinaigrette - Add $0.75 Each
- Chilled Roasted Marinated Vegetable Salad - Add $0.75 Each

CHOOSE TWO DESSERTS:
(Add $3 Per Person) - Each Dessert selection will be provided for half of your guest count. If you would like a single dessert, simply indicate that you’d like one dessert for your full guest count
- Pecan Pie
- Red Velvet Cheesecake
- Classic Pumpkin Pie
- Apple Pie
- Orange Cranberry Bundt Cake

HOLIDAY BEVERAGES À LA CARTE*:
Add a festive beverage to increase holiday cheer! All beverages are non-alcoholic, priced at $20/gallon, and have a 3-gallon minimum
- Cranberry Pomegranate Spritzer - A bubbly blend of cranberry and pomegranate, with a fresh cranberry garnish
- Apple Cinnamon Sangria - A sweet blend of fruit and holiday spices, with an apple garnish
- Hot Apple Cider - Prepared with a fresh blend of mulled spices and garnished with a hint of orange for full flavor!
*Coffee may be ordered at an additional charge. Complimentary peppermint syrup can be added upon request!

VEGAN/VEGETARIAN OPTIONS AVAILABLE:
- Wild Rice Stuffed Acorn Squash with a Side of Roasted Cauliflower
- Curried Chickpea and Kale Stuffed Pepper

ADD DRINKS BASED ON MENU OFFERINGS AND MENU PRICES
Seasonal
DINNER MENU

**CHOOSE ONE ENTREE:**
(Entrée duo available for additional charge)

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- Herbed Roast Beef with Merlot Shiitake Demi-glace, Served with a Side of Horseradish Cream Sauce
- Traditional Slow Roasted Turkey Breast with Gravy, Served with a Side of Cinnamon Apple Cranberry Sauce

**CHOOSE ONE SIDE:**

- Mashed Potatoes with Roasted Garlic and Mascarpone Cheese
- Roasted Tri-Color Pee Wee Potatoes with Rosemary and Sea Salt
- Maple Sweet Potatoes with Candied Pecans
- Gruyere Potato Gratin
- White Cheddar Mac & Cheese
- Brioché Stuffing with Pecans, Apples, Melted Leeks, Dried Cherries, and Maple Smoked Sausage

**CHOOSE ONE VEGETABLE:**

- Roasted Brussel Sprouts with Pancetta and Pomegranate Glaze
- Green Bean Almondine
- Baby Vegetable Medley

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**ICED TEA OR LEMONADE AND WATER INCLUDED**