Looking for something different?  
Interested in making your event extra special? 

Ask us about plated service options, custom menus, and upgraded offerings!  
Halal chicken is available upon request for any menu items with chicken.

NEW  
New Menu Items

Indicates the use of processed sugar in an otherwise vegan menu item

Vegan* 
Menu item meets at least one Seeds of Change principle. To learn more, visit: dining.ucr.edu/nutrition
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, and fresh fruit. Accompanied by orange juice, coffee, and assorted teas

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

A LITTLE EXTRA
20 Person Minimum
NEW Scrambled Eggs .......................... $2
Country Sausage Patties (2pp) ........ $2
Applewood Smoked Bacon (2pp) .... $2
Chicken Apple Sausage (2pp) ...... $2.50
Turkey Sausage Patties (2pp) ...... $2
Oven-Roasted Potatoes............... $2
Breakfast Appetizer ....................... $1.25
Mini crostini with scrambled egg, chorizo, potato with Spanish paprika, lemon, and chili cream with fresh parsley

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
NEW CHILAQUILES • $10
Fried tortillas covered with a house-made salsa, scrambled eggs, and sour cream. Served with black beans and fresh cut fruit.

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.
Vegetarian: Grilled Vegetables

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

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

BEVERAGES
- NEW Starbucks Pike Place Roast (by the gallon, 16 8-oz. servings) • $22
  Includes half & half cream and assorted sweeteners
- NEW Tazo Hot Tea (by the gallon, 16 8-oz. servings) • $20
  Includes fresh lemon wedges and assorted sweeteners
- NEW Cranberry Juice (by the gallon, 16 8-oz. servings) • $24
Orange Juice (by the gallon, 16 8-oz. servings) • $24
Bottled Water (16.9 oz.) • $1.25
ASIAN
All entrées include fortune cookies

**NEW** CHICKEN & BUTTERNUT SQUASH THAI CURRY - $10.50
Roasted chicken and butternut squash in a house-made red coconut curry sauce, garnished with cilantro and served with jasmine rice.

Vegetarian: Tofu & Butternut Squash Thai Curry

**SZECUAN 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

**VIETNAMESE TACOS - $8**
“Build-your-own” Vietnamese tacos topped with bell peppers, cucumbers, carrots, red onion, and cilantro. Served with corn tortillas, coconut rice, and a sauté of seasonal vegetables.
Choice of One:
- Pork
- Chicken
- Jackfruit (Vegan*)
Choice of two - Add $1.50

**TERIYAKI GLAZED CHICKEN - $9.75**
Topped with pineapple, red peppers, and scallions. Served with Jasmine white rice or brown rice and seasonal vegetables.

Vegetarian: Teriyaki Soy Chicken and Portobello Mushroom

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

Vegan*: Kung Pao Cauliflower

**MISO GINGER GLAZED SALMON - $17.50**
Topped with ginger reduction. Served with Wok seared noodles and seasonal vegetables.

Vegetarian: Miso Ginger Portobello Mushroom and Tofu

**ORANGE CHICKEN - $10**
Crispy chicken breast, tossed in a zesty orange-ginger glaze. Served with Jasmine white rice, brown rice, or fried rice and seasonal vegetables.

Vegan*: Szechuan Eggplant
MEXICAN

STREET TACO BAR - $9.75
Served with cilantro lime rice, whole black beans, corn tortillas, salsa molcajete, lime wedges, and chopped cilantro and onions (3 per person)
Choice of One:
• NEW Soyrizo & Potato
• Carne Asada
• Grilled Chicken
Choice of Two - Add $1.50
Choice of Three - Add $2.75
Add guacamole - $1.50
Add sour cream - $1.00

CHIPOTLE MARINATED SKIRT STEAK - $12
Topped with chipotle lime reduction and crispy onions. Served with Jasmine white rice or brown rice and seasonal vegetables. Vegetarian: Chipotle Marinated Soy Chicken Patty

MEXICAN QUINOA STUFFED SWEET POTATO - $8.25
Vegan* Roasted sweet potato stuffed with red quinoa, roasted corn, black beans, and cilantro. Served with sides of salsa molcajete and guacamole

FIRE GRILLED FAJITAS
Choice of meat sautéed with red onion and bell peppers, accompanied by cilantro lime rice and whole black beans. Served with flour tortillas and salsa molcajete
NEW Vegetarian: Soyrizo and Potato (2 per person)
Chicken - $11.50
Steak - $13.50

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

INDIAN

NEW CHICKEN TIKKA MASALA - $10.50
Roasted chicken marinated in a spiced curry yogurt sauce, stewed with potatoes and onions. Served with basmati rice, seasonal vegetables, and naan bread
Vegetarian: Soy Chicken Tikka Masala
**CHICKEN PARMESAN - $10.25**
Topped with fresh mozzarella, Romano cheese, and classic marinara sauce. Served with penne pasta pomodoro, parmesan cheese, and seasonal vegetables.

**LASAGNA BOLOGNAISE - $10**
Traditional northern Italian meat sauce, layered with pasta, ricotta, parmesan cheese, and mozzarella cheeses. Served with seasonal vegetables.

**LASAGNA BOLOGNAISE - $10**
Traditional northern Italian meat sauce, layered with pasta, ricotta, parmesan cheese, and mozzarella cheeses. Served with seasonal vegetables.

**NEW**
**STUFFED EGGPLANTS WITH RICOTTA AND POMEGRANATE REDUCTION - $9.50**
Vegetarian Grilled eggplant stuffed with basil pesto, thyme, olive oil, ricotta cheese, with pomegranate seeds and a pomegranate reduction. Served with seasonal vegetables.

**MEDITERRANEAN LEMON AND ROSEMARY CHICKEN - $10.75**
Served with saffron rice, sautéed seasonal vegetables, hummus, and naan bread.
Vegetarian: Mediterranean Soy Chicken

**NEW**
**RATATOUILLE OVER QUINOA* - $8.25**
Vegan* Fresh eggplant, zucchini, carrots, bell pepper, yellow squash and onion, slow braised in a classic tomato sauce. Served over quinoa

**GRILLED CHICKEN MARSALA - $9.75**
Topped with cremini mushrooms and Marsala wine reduction served with creamy mashed potatoes, and seasonal vegetables.

**CITRUS GROVE PORTOBELLO LASAGNA - $10**
Vegetarian Sliced Portobello mushrooms layered with pasta noodles, creamy Alfredo sauce, and garnished with Pomodoro sauce. Served with seasonal vegetables.

**WILD MUSHROOM RAVIOLI - $12.50**
Vegetarian Pasta stuffed with braised mushrooms, fresh herbs, and parmesan cheese and tossed with alfredo sauce. Served with seasonal vegetables.
Hot Buffet

20 Person Minimum

ITALIAN CONT.
All entrees include assorted rolls and butter

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

PAN SEARED CHICKEN AND WILD MUSHROOMS - $16
Lightly floured chicken breast with melted mozzarella and topped with wild mushrooms and white wine sauce. Served with seasonal vegetables and garlic mashed potatoes
Vegetarian: Soy Chicken Scaloppini and Wild Mushrooms

GRILLED CHICKEN ALFREDO - $10.50
Tossed with penne pasta, creamy Alfredo sauce, and shaved parmesan.
Served with sautéed seasonal vegetables

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

CHICKEN PICATTA - $10
Lightly breaded chicken breast with a garlic, lemon, capers, and thyme sauce, served with orecchiette pasta with seasonal vegetables
AMERICAN

All entrees include assorted rolls and butter

CITRUS ROASTED CHICKEN - $10
Topped with citrus honey reduction and garnished with micro greens. Served with herb roasted potatoes and seasonal vegetables

MESQUITE GRILLED TRI TIP - $10.75
Topped with a red wine demi. Served with roasted potatoes and seasonal vegetables

BRAISED SHORT RIBS - $10.50
Topped with port wine reduction. Served with roasted potatoes and seasonal vegetables
Vegetarian: Soy Beef and Braised Vegetable Medley

DRY RUBBED ROAST BEEF - $17.50
Topped with roasted garlic au-jus and horseradish cream sauce. Served with roasted Yukon potatoes and seasonal vegetables

CLASSIC KAHLUA PORK - $16.50
Topped with spicy island coconut caramel. Served with coconut pineapple rice and seasonal vegetables

CARIBBEAN

All entrees include assorted rolls and butter

CARIBBEAN GRILLED CHICKEN - $10.25
Topped with jerk mango glaze and plantains. Served with coconut pineapple rice, black beans, and seasonal vegetables
Vegetarian: Caribbean Soy Chicken

JERK CHICKEN & PLANTAINS WITH MANGO REDUCTION - $15
Served with black beans, Jasmine white or brown rice, and seasonal vegetables. Vegetarian: Jerk Soy Chicken and Plantains
A LA CARTE SALADS
Add one of our delicious salads to compliment your meal
10 Person Minimum

**NEW**

**BRUSSELS SPROUTS SALAD** - $4.50
Shaved Brussels sprouts topped with dried cranberries, toasted almonds, jicama, and red onion. Tossed with a poppy seed dressing. **Vegetarian**

**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. **Vegetarian & gluten-friendly**

**SPRING BERRY SALAD WITH GOAT CHEESE** - $4
Organic spring greens topped with strawberries and blackberries, with pecan-encrusted goat cheese and a house-made balsamic fig dressing. **Vegetarian & gluten-friendly**

**SIGNATURE CITRUS SALAD** - $3.50
Organic mixed greens with jicama, julienne carrots, fresh oranges, and Citrus Grove signature citrus vinaigrette. **Vegetarian & gluten-friendly**

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

**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 balsamic vinaigrette. **Vegetarian**

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

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

**SPINACH & STRAWBERRY SALAD** - $4
Baby spinach, fresh strawberries, bleu cheese, almonds, and raspberry vinaigrette. **Vegetarian & gluten-friendly**
**Specialty entrée salads include fresh rolls & butter**

**10 Person Minimum**

**Entrée Salads**

NEW **SALMON NICOISE SALAD - $13.25**
Fresh mixed greens topped with Chilled Herb Salmon, haricot verts, kalamata olives, cherry tomatoes, Yukon potatoes, hardboiled eggs, and house-made croutons. Served with a Greek feta dressing.

NEW **CHINESE CHICKEN SALAD - $10.00**
Fresh greens topped with Teriyaki Chicken, shredded carrots, mandarin oranges, edamame, bean sprouts, and crispy wontons. Served with a sesame ginger dressing.

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. Vegetarian

**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

**NEW **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

**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
Vegetarian & gluten-friendly

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

**NEW **SALMON NICOISE SALAD - $13.25**
Fresh mixed greens topped with Chilled Herb Salmon, haricot verts, kalamata olives, cherry tomatoes, Yukon potatoes, hardboiled eggs, and house-made croutons. Served with a Greek feta dressing.

**NEW **CHINESE CHICKEN SALAD - $10.00**
Fresh greens topped with Teriyaki Chicken, shredded carrots, mandarin oranges, edamame, bean sprouts, and crispy wontons. Served with a sesame ginger dressing.

**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. Vegetarian

**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

**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

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

**NEW **SALMON NICOISE SALAD - $13.25**
Fresh mixed greens topped with Chilled Herb Salmon, haricot verts, kalamata olives, cherry tomatoes, Yukon potatoes, hardboiled eggs, and house-made croutons. Served with a Greek feta dressing.

**NEW **CHINESE CHICKEN SALAD - $10.00**
Fresh greens topped with Teriyaki Chicken, shredded carrots, mandarin oranges, edamame, bean sprouts, and crispy wontons. Served with a sesame ginger dressing.

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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
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

**Sandwiches**

**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

**NEW** Vegetarian: Sprouts, Veggies, Kalamata Olives with Herbed Cream Cheese Spread

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

**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 - $8**
Vegan* On ciabatta bread with garlic vegan mayo
Add Sliced Turkey - $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 chili aioli, cucumber, house-pickled carrots and red onions, cilantro, and jalapeno in a whole wheat wrap

PORTOBELLO 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, 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.

GRILLED VEGETABLES & HUMMUS WRAP - $8.50
Assortment of grilled vegetables, hummus, tomato, and organic baby greens
MINI AND INDIVIDUAL DESSERTS
Per Piece

Pastry Pops ............................................. $3
A variety of favorite cake flavors, frosted and served on a stick, two per guest

Assorted Mini Tarts ........................................ $2.50
Chocolate, white chocolate-macadamia, pomegranate, coco-lime

Assorted Full Size Cupcakes .......................... $3
Caramel Sea Salt, Chocolate Ganache, Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue

Mini Cup Cakes .......................................... $1.75
Two-bite varieties of seasonal flavors

Mini Red Velvet Whoopie Pies ........................ $1.75
Double chocolate cream-filled cakes

Mini Cheese Cakes ........................................ $2.25
Chocolate, crème brulee, & New York cheesecake

Petite Dessert Cups ....................................... $2.50
Mini-tastes of light mousse, mango raspberry, key lime, 4-berry cheese

Fresh Mixed Berries With Whipped Cream ........... $2.50
Assortment of berries with sweetened whipped cream

Fresh Mixed Berries with Sweet Vanilla Cream........ $2.50
Topped with a dessert cream sauce

Individual Fruit Tarts ..................................... $5
A tart shell filled with creamy custard and topped with seasonal fruit

WHOLE CAKES
Per Cake – 16 slices per cake

Carrot Walnut Cake ...................................... $50
Cream Cheese-iced, loaded with nuts and plump raisins

Tiramisu Cake ............................................. $52
A twist on Italian tradition, espresso, & Marsala-flavors in the cake

Chocolate Ganache Cake ................................ $54
Rich chocolate sponge cake, decadent ganache, & rosettes

New York Cheesecake .................................... $45
Crunchy graham crust, rich cream cheese vanilla filling

Red Velvet Cake .......................................... $50
Cream Cheese icing on cocoa-infused cake layers with a tinge of red

German Chocolate Cake ............................... $48
Classic chocolate cake filled & topped with coconut & pecans

Tres Leches Cake (14 slices) ......................... $54
Cream-iced traditional white cake soaked in unique milk blend

Chocolate Mousse Cake (No Sugar Added) .......... $38
Lemon Mousse Cake (No Sugar Added) .............. $38
## Reception

### COLD PLATTERS

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Small</th>
<th>Large</th>
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<tbody>
<tr>
<td>Spanish Chorizo, Fresh Melon &amp; Mint Platter</td>
<td>$63</td>
<td>$126</td>
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<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 &amp; Domestic Cheese Platter with Fig Jam &amp; Fruit Compote</td>
<td>$40</td>
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<tr>
<td>Fresh Sliced Fruit &amp; Berry Platter</td>
<td>$33</td>
<td>$64</td>
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<tr>
<td>Anti-Pasta Platter – An assortment of Italian cured meats and cheeses, citrus olives, roasted tomatoes, and marinated vegetables with grilled crostini's</td>
<td>$48</td>
<td>$94</td>
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<tr>
<td>Smoked Salmon Platter with Assorted Condiments &amp; Brioche Toast Points</td>
<td>$62</td>
<td>$122</td>
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<td>Mini Brie with Fruit Preserves</td>
<td>$50</td>
<td>$98</td>
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Wrap Platter (1/2 wrap per person) Choose Up to Three:
- Grilled Vegetable
- Chicken Club
- Roast Beef & Asiago Cheese
- Turkey with Roasted Pepper Cream Cheese

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<td>$32</td>
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Petite Deli Sandwiches (2 per person) (all served on Hawaiian Rolls) Choose Up to Three:
- Turkey with Provolone
- Ham with Gouda
- Chicken Salad
- Roast Beef with Swiss
- Roasted Vegetables

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(24 Sandwiches) (50 Sandwiches)
HOT HORS D’OEUVRES

All appetizers are priced per piece per person - 25 Piece Minimum Per Item
Items with an asterisk* may be tray passed with a 50 piece minimum

NEW 🍽️ Crispy Wonton Shrimp with Thai Chili* ................................ $2.75
NEW 🍽️ Chicken Pot Pie Bites* ...................................................... $3
NEW 🍽️ Bacon-Wrapped Pineapple Chicken* ................................ $2.75
NEW 🍽️ (Vegan) Mini Tempeh Tostada* ....................................... $2.25
NEW 🍽️ Beef Wellington Canape .......................................................... $3.50
NEW 🍽️ (Vegetarian) Roasted Vegetable & Gorgonzola Bite* ........... $2
NEW 🍽️ Chopped Spinach & Marinated Artichoke Dip ....................... $3
NEW 🍽️ (Vegetarian) Elote on Blue Corn Tostada ......................... $2.25
NEW 🍽️ (Vegetarian) Mango Pineapple Relish on Plantain Chip ...... $2.50
NEW 🍽️ Smoked Salmon with Dill Cream in a Phyllo Cup ................. $3.25
NEW 🍽️ (Vegetarian) Compressed Watermelon & Feta Bite .............. $2.50
NEW 🍽️ (Vegetarian) Goat Cheese & Red Wine Fig in a Phyllo Cup ...... $3.50
NEW 🍽️ (Vegetarian) Fig Jam & Cream Cheese Spread on a Crostini, Topped with Dried Fig, Roasted Almonds, & Balsamic Reduction $2.25
NEW 🍽️ (Vegetarian) Candied Cherry Tomato Crostini with Herbed Goat Cheese Spread ......................................................... $2.25
NEW 🍽️ Shrimp Cocktail Gazpacho ................................................... $4.50
NEW 🍽️ Tortilla Chips & Salsa ........................................................... $2
NEW 🍽️ Roasted Pepper & Artichoke Tapenade with Crostini ............ $2.50
NEW 🍽️ Grilled chicken satay with spicy peanut sauce* ..................... $2.50
(Vegetarian) 🍽️ Grilled Vegetable & Tofu Satay with Spicy Peanut Sauce* ................................................................. $2
NEW 🍽️ Petite Chicken Taquitos with Salsa Fresca* ......................... $2
(Vegetarian) 🍽️ Vegetable Spring Rolls with Spicy Soy Sauce ........... $2.50
NEW 🍽️ Southwestern Chicken Rolls with Salsa Fresca .................... $2.25
NEW 🍽️ Shrimp Dim Sum with Soy Ginger Sauce* ......................... $2.50
(vegetarian) 🍽️ Petite Spanakopita* ................................................. $2
NEW 🍽️ Sweet & Sour Meatball with Green Pepper & Pineapple ...... $1.25
NEW 🍽️ Ahi Tuna Rolls with Scallions, Pickled Ginger, & Wasabi Cream & Soy Ginger Reduction* ........................................ $2.50
NEW 🍽️ Coconut Shrimp with Mango Aioli ..................................... $2.50
NEW 🍽️ Stuffed Mushrooms with Italian Sausage & Parmesan* ........ $2
NEW 🍽️ Stuffed Mushrooms with Crab, Lemon Aioli, & Melted Mozzarella* ......................................................... $2
NEW 🍽️ Jamaican Jerk Chicken on a Wonton with Mango & Chili Aioli* $1
(vegetarian) 🍽️ Mushroom & Gruyere Tartlets* ................................ $2
(vegetarian) 🍽️ Mini Grilled Vegetable Quiche* ................................ $2
NEW 🍽️ Bacon Wrapped Pineapple Shrimp ...................................... $3
(vegetarian) 🍽️ Roasted Tomato & Caramelized Onion Tart* ............. $2
(vegetarian) 🍽️ Sweet Potato in a Waffle Basket with Spicy Syrup* .... $2
(vegetarian) 🍽️ Curry Eggplant Pizza Bites with Goat Cheese on a Pita Chip* ......................................................... $2.50
COLD HORS D’OEUVRES

25 Piece Minimum Per Item

- Shrimp, Cucumber, Red Onion, & Serrano Chile on a Tortilla Chip* ................ $2.75
- Cucumber Cups with Chinese Chicken Salad* ........................................ $2
- Prosciutto Wrapped Asparagus With Olive Oil, & Cracked Black Pepper* ....... $2
- Prosciutto Wrapped Melon & Mozzarella Spoon* .................................... $2.50
- Antipasti Skewers, Mozzarella, Salami, Olive, Ham, Tomato, & Basil with Olive Oil* ........................................ $3
- Smoked Salmon Blini’s with Crème Fresh & Dill* .................................... $2.50
- Ahi Poke with Spicy Avocado Mousse* ................................................ $2.50
- Citrus Shrimp with a Green Goddess Sauce* ......................................... $2.50
- Classic Cocktail Shrimp* ................................................................. $2.50
- Seasoned Tri Tip, Dill Pickle, & Garlic Aioli on a Crostini* ......................... $3
- (Vegetarian) Cucumber Cups with Green Papaya & Mango Salad* .............. $2
- (Vegetarian) Fig Jam & Gorgonzola Tarts* ........................................... $2
- (Vegetarian) Sangria Marinated Melon Spoons* .................................... $2.50
- (Vegetarian) Classic Bruschetta with Tomatoes, Garlic, Basil, Balsamic, & Olive Oil* ........................................ $1.50
- (Vegetarian) Spicy Tuna Wonton with Sweet Chili Aioli, Cucumber, & Cilantro* ........................................ $2
- (Vegan) Falafel Lollipops with Roasted Pepper Hummus* .......................... $2
- (Vegetarian) Spicy Thai Coconut Shooters with Green Papaya Relish* (Vegetarian) ........................................ $2.50
- (Vegan) Curry Tofu Quinoa Bites* ...................................................... $1.75
## Snacks

20 Person Minimum

**Dippable**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made Tortilla Chips and Salsa Molcajete</td>
<td>$2</td>
</tr>
<tr>
<td>Hummus and House-made Naan Bread</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>
</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</td>
<td>$3.25</td>
</tr>
</tbody>
</table>

*Kettle Chips, Pretzels, Candy Bars, & Rice Crispy Treats*
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

TAZO BLACK ICED TEA - $20

TAZO ICED PASSION TEA - $20

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

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

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

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

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

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

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

STARBUCKS PIKE PLACE ROAST - $22
By the Gallon, 16 8-oz portions
Includes half & half, flavored creamers, and assorted sweeteners

TAZO HOT TEA - $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.