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

Starting at $16.75 (2 hour service)

Lunch Buffet

Starting at $27.75 (3 hour minimum)

Dinner Buffet

Housing, Dining & Hospitality Services

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

For more information and details contact Citrus Grove Catering (951) 827-5471

www.hospitality.ucr.edu
ENTRÉES (Choose one)
Entrée duo available for additional charge
- Dried Cherry & Sage Brown Butter over Pan-seared Chicken Breast
- 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 (Ask us about our Traditional Slow Roasted Whole Turkey option!)

SIDES (Choose one)
- Mashed Potatoes with Roasted Garlic
- Cheddar Mashed Potatoes
- Maple Sweet Potatoes with Candied Pecans
- Gruyere Potato Gratin
- White Cheddar Mac & Cheese
- Brioche Stuffing with Apples, Melted Leeks, and Dried Cherries
- Roasted Yukon Potatoes with Rosemary and Sea Salt

VEGETABLE (Choose one)
- Roasted Brussels Sprouts with Sea Salt and Cracked Black Pepper
- Seasonal Vegetable Medley
- Roasted Broccolini

SALADS (Choose one)
- Traditional Mixed Greens - Cherry Tomatoes, Cucumber, Carrot, Green Onion, Garlic Croutons, and served with Balsamic or Ranch Dressing
- Pear & Bleu Cheese Salad with Arugula, Endive, Frisée, Dried Figs, Candied Pecans, and a Cinnamon Champagne Vinaigrette – Add $0.75 Each
- Waldorf Green Salad – Add $0.75 Each

DESSERTS (Choose two; 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.
- House-made Individual Apple Tarte Tatin with Caramel Sauce and an Apple Chip
- House-made Individual Cinnamon Walnut Bread Pudding with a Vanilla Bean Crème Anglaise
- House-made Individual No-bake Pumpkin Cheesecake Tart with Chantilly Cream

SPECIALTY BEVERAGES A LA CARTE
All specialty 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!

VEGAN & GLUTEN-FRIENDLY OPTIONS AVAILABLE:
- Quinoa Stuffed Sweet Potato with a Spiced Maple Glaze
- Tempeh and Root Vegetable Shepard’s Pie

Don’t forget to add coffee, tea, lemonade, and/or water to your order
ENTRÉES (Choose one)
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- Traditional Slow Roasted Turkey Breast with Gravy, Served with a Side of Cinnamon Apple Cranberry Sauce (Ask us about our Traditional Slow Roasted Whole Turkey option!)

ENTRÉES duo available for additional charge

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- Gruyere Potato Gratin
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- Roasted Yukon Potatoes with Rosemary and Sea Salt

VEGETABLE (Choose one)
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- Tempeh and Root Vegetable Shepard’s Pie

Iced Tea Or Lemonade And Water Included

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