LEMON AND BLUEBERRY RICOTTA PANCAKES – $10.50
Fluffy pancakes prepared with fresh blueberries, lemon zest and ricotta cheese served with warm maple syrup. Served with roasted breakfast potatoes and freshly cut fruit. Vegetarian. 2 pancakes per person. 20 person minimum.

FRITTATA LORRAINE – $11
Individual frittata with bacon, shallots, and gruyere cheese. Served with roasted breakfast potatoes, freshly cut fruit, and fresh biscuits with butter. Everything but the biscuit is gluten friendly. 20 person minimum.

ROASTED BEET QUINOA ENTRÉE SALAD – $8
Fresh mixed greens topped with roasted red beets, red quinoa, pomegranate seeds, roasted butternut squash, toasted almonds, and goat cheese with a white balsamic dressing. Vegetarian and Gluten Friendly. Served with fresh rolls and butter. Add grilled chicken: $12.25

ROASTED CHICKEN BLTA SANDWICH ON BAGUETTE – $10.25
Roasted chicken breast, bacon, green leaf lettuce, tomato, avocado, and garlic aioli on a baguette. Served with your choice of sides: Mediterranean Pasta Salad, Fresh Fruit Salad, Pesto Pasta Salad, or Kettle Chips. Limit of 3 sandwich selections per order.

UCR CITRUS MARMALADE CHICKEN – $10.75
Topped with Seasonal UCR Citrus Marmalade. Served with roasted potatoes, seasonal vegetables, and assorted rolls. 20 person minimum.

UCR CITRUS MARMALADE SALMON – $13.50
Sustainable Atlantic salmon roasted and topped with seasonal UCR Citrus Marmalade. Served with wild rice, seasonal vegetables, and assorted rolls. 20 person minimum.

BONELESS FRIED CHICKEN – $11.25
Chicken thighs marinated in dill pickle juice, hand battered and deep-fried. Served with Nashville hot sauce, gravy, mac & cheese, seasonal vegetables, fresh biscuits and butter. 20 person minimum.

CHIMICHURRI SKIRT STEAK – $13
Grilled skirt steak topped with chimichurri. Served with pan-seared plantains, seasonal vegetables, and flour tortillas. 20 person minimum.