



Morning Fare

10 Person Minimum

UCR CONTINENTAL

Petit assorted muffins, mini Danish pastries and a freshly-cut seasonal fruit bowl, accompanied by chilled orange juice, coffee and a selection of teas

\$8

BISTRO CONTINENTAL

Petit assorted muffins, Danish pastries, scones and mini croissants with butter and a selection of fruit preserves, accompanied by a freshly-cut seasonal fruit bowl, chilled orange juice, brewed coffee and a selection of teas

\$9

SPA CONTINENTAL

Petit bran muffins, whole fresh fruit or a freshly-cut seasonal fruit bowl and fruit-flavored yogurt (classic or Greek), accompanied by chilled orange juice, brewed coffee and a selection of teas

\$9⁷⁵

add granola – \$1

Fresh Bakery Goods

By the Dozen

Assorted Muffins	\$20	Petite Scones	\$17
Assorted Mini Muffins	\$18	Assorted Loaves	\$17
Petit Danish Pastries	\$18	Petit Cinnamon Rolls	\$17
Mini Croissants	\$18	Bagels with cream cheese & fruit preserves	\$17

Beverages

Brewed Coffee (by the gallon, 16 – 8 oz. servings)	\$21
<i>Includes ½ & ½ cream, flavored creamers and assorted sweeteners</i>	
Assorted Hot Teas (by the gallon, 16 – 8 oz. servings)	\$20
<i>Includes fresh lemon wedges and assorted sweeteners</i>	
Orange Juice (by the gallon, 16 – 8 oz. servings)	\$24
Tropicana™ Apple or Cranberry Juice	\$2
Naked Juice™ Smoothies	\$3 ⁵⁰
Bottled Water (16.9 oz.)	\$1

Hot Buffet Breakfasts

20 Person Minimum

THE RANCHERO BREAKFAST

Scrambled eggs with fresh peppers, onions, and Jack cheese, served with South-of-the Border potatoes, chorizo or bacon and warm flour tortillas

\$10

THE FARMHOUSE BREAKFAST

Three-cheese scrambled eggs, Chef's oven-roasted potatoes, Applewood smoked bacon, country sausage, and fresh biscuits with butter and fruit preserves

\$10

THE CALIFORNIAN BREAKFAST

Roasted vegetable quiche, Chef's oven roasted potatoes, chicken apple sausage, and a freshly-cut seasonal fruit bowl

\$11

THE TUSCAN BREAKFAST

Fresh vegetable and Fontina cheese frittata, herb-roasted potatoes, honey smoked ham and an assortment of freshly-baked muffins

\$11

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

<i>Country Sausage Patties</i>	<i>\$2⁵⁰</i>	<i>Seasonal Melon Platter</i>	<i>\$2⁵⁰</i>
<i>Applewood Smoked Bacon</i>	<i>\$2⁵⁰</i>	<i>Freshly-Cut Seasonal Fruit Bowl</i>	<i>\$2</i>
<i>Honey Smoked Ham</i>	<i>\$2⁵⁰</i>	<i>Citrus Grove Berry Parfait</i>	<i>\$4</i>
<i>Chicken Apple Sausage</i>	<i>\$3</i>	<i>Granola (per guest)</i>	<i>\$1</i>
<i>Turkey Sausage Patties</i>	<i>\$3²⁵</i>	<i>Individual Yogurt</i>	<i>\$2⁵⁰</i>
<i>Oven-Roasted Potatoes</i>	<i>\$3</i>	<i>Greek Yogurt</i>	<i>\$3</i>
<i>Cottage Cheese</i>	<i>\$2</i>	<i>Whole Fresh Fruit</i>	<i>\$1⁵⁰</i>

Beverages

<i>Brewed Coffee (by the gallon, 16 – 8 oz. servings)</i>	<i>\$21</i>
<i>Includes 1/2 & 1/2, flavored creamers and assorted sweeteners</i>	
<i>Assorted Hot Teas (by the gallon, 16 – 8 oz. servings)</i>	<i>\$20</i>
<i>Includes lemon wedges and assorted sweeteners</i>	
<i>Orange Juice (by the gallon, 16 – 8 oz. servings)</i>	<i>\$24</i>
<i>Apple or Cranberry Juice (10 oz. bottle)</i>	<i>\$2</i>
<i>Naked Juice™ Smoothies</i>	<i>\$3⁵⁰</i>
<i>Bottled Water (16.9 oz.)</i>	<i>\$1</i>

Hot Buffet Luncheons

20 Person Minimum

Entrée Duos are available for an additional \$4 per guest

International Favorites *Tastes of Asia*

CANTONESE STIR-FRIED BEEF

Stir-fried aromatic vegetables and tender strips of beef. Served with steamed Jasmine white or brown rice or Asian fried rice and steamed vegetables

\$9²⁵

TERIYAKI GLAZED SALMON

Oven-broiled fillet of salmon basted with honey and soy glaze. Served with steamed Jasmine white or brown rice or Asian fried rice and baby bok choy

\$10²⁵

SICHUAN ORANGE CHICKEN

Crispy golden-brown chicken tossed in a zesty orange-ginger glaze. Served with steamed Jasmine white or brown rice or Asian fried rice, and steamed vegetables

\$9²⁵

KOREAN-STYLE SHORT RIBS

Boneless short ribs of beef slowly marinated with soy sauce, Korean spices and Asian pears, then flame grilled. Served with steamed Jasmine white or brown rice, seasonal vegetables and homemade kimchi

\$11²⁵

South-of-the-Border

YUCATAN FAJITAS

Choose from either marinated chicken, or tender beef or Portobello mushroom strips tossed with sweet peppers, onions, and fresh herbs. Served with Spanish rice, Ensenada beans, sour cream, salsa fresca, guacamole, and flour tortillas

\$9⁷⁵

STREET TACO BAR

Choose from either Carne Asada or Chicken Birria, or vegetarian Soyrito. Served with fresh corn tortillas, Spanish rice, Ensenada beans, sour cream, salsa fresca, and guacamole

\$9⁷⁵

SOUTHWESTERN ENCHILADA CASSEROLE

Sautéed vegetables, roasted corn, red beans, and a southwestern three-cheese blend, layered between corn tortillas and flavorful enchilada sauce. Serve with black beans and Spanish rice

\$9²⁵

with chicken or beef – \$10²⁵

Flavors of Europe

THE AEGEAN ISLE

Oven-baked boneless chicken breast, marinated with lemon juice, olive oil, garlic, and fresh rosemary leaves. Served with lemon-saffron rice, sautéed vegetables, hummus and wedges of pita bread

\$9²⁵

COQ AU VIN BLANC

Seared boneless breast of chicken in a light garlic, mushroom and white wine sauce. Served with herb-tossed potato gnocchi, and a seasonal vegetable medley

\$9²⁵

LASAGNA RUSTICA

Traditional Italian meat sauce, layered between sheets of thinly-rolled pasta with fresh herbs, creamy ricotta, mozzarella, and parmesan cheeses, then baked until golden-brown. Served with seasonal vegetables

\$8⁵⁰

ROASTED SALMON GENOVESE

Fresh salmon fillet roasted with Italian herbs and napped in a pool of creamy tomato-basil sauce. Served with braised lentils and a seasonal vegetable medley

\$10

CLASSIC CHICKEN MARSALA

Sautéed breast of boneless chicken napped with a Crimini mushroom and Marsala wine sauce. Served with rosemary-scented red potatoes, and a seasonal vegetable medley

\$9²⁵

CITRUS GROVE PORTOBELLO LASAGNA

Sliced Portobello mushrooms and fresh herbs layered with five distinctive Italian cheeses, thinly-rolled pasta sheets and a creamy basil sauce. Served with seasonal vegetables

\$9²⁵

Pastas

Choose one pasta and up to two sauces. Choose second pasta for \$1.00 per guest extra

PENNE ALLA FLORENTINA

Penne pasta, tossed with fresh Spinach, roasted Roma tomatoes, sweet peas, and parmesan cheese

\$8

CAVATAPPI PRIMAVERA

Spiral-shaped pasta, combined with oven-roasted vegetables and topped with fresh herbs

\$8

WILD MUSHROOM RAVIOLI

Pasta pillows, stuffed with wild mushrooms, fresh herbs and parmesan cheese and tossed with fresh tomatoes and basil

\$8

THREE CHEESE TORTELLINI

Stuffed pasta rings filled with a blend of Italian cheeses and tossed with fresh herbs

\$8

**Classic Marinara
Sauce**

**Creamy Pesto
Sauce**

**Roasted Garlic Alfred
Sauce**

**Sundried Tomato
Sauce**

Add boneless breast of chicken at \$3.00 per guest. Add tri-tip beef at \$3.50 per guest
Rolls and butter or Bread Sticks included with Flavors of Europe menus, except The Aegean Isle

Build-Your-Own Lunch Buffet

20 Person Minimum

Select an Entrée, one Starch and one Vegetable

CABERNET-BRAISED SHORT RIBS

Tender Braised beef with mushrooms and aromatic vegetables in a hearty red wine sauce

\$10⁵⁰

TANDOORI CHICKEN

Roasted boneless breast of chicken, marinated in yogurt and traditional mild Indian spices

\$9²⁵

ROASTED TOFU PROVENÇAL

Tofu planks marinated with fresh basil, garlic and olive oil, gently roasted. Served with fresh tomato sauce

\$8

HERB-CRUSTED TILAPIA

Mild Tilapia filet, topped with crispy Panko crumbs and fresh herbs, broiled to a golden-brown

\$9²⁵

FRESH VEGETABLE BIRYANI

Oven-roasted vegetables tossed with crunchy Pistachio nuts, sweet golden raisins, roasted garlic and curried Jasmine Rice

\$8

FROM THE GRILL

Flamed-grilled, marinated beef tri tip or boneless chicken breast with a smoky citrus barbeque sauce

\$9²⁵

POMEGRANATE-GLAZED PORK ROAST

Slow-roasted pork loin, topped with tangy pomegranate and citrus glaze

\$9²⁵

Starches and Vegetables

Select one from each column to accompany your entree

STARCH OPTIONS

*Herb-Roasted
Red Potatoes*

*Brown or White Steamed
Jasmine Rice*

*Saffron Jasmine Rice
steamed with subtle saffron*

*Cuban Black Beans, simmered with
Caribbean spices*

*Braised Lentils with
Shallots and Garlic*

VEGETABLE OPTIONS

*Herb & Butter-Tossed
Yellow & Green Beans*

*Roasted Carrots in Olive Oil and
Fresh Parsley, seasoned with
sea salt and fresh pepper*

*Seasonal Vegetable Medley
Chef's selection*

*Sautéed Sweet Corn with
Basil and Fresh Tomato*

Steamed Baby Bok Choy

A la Carte Salads

Add one of our delicious salads to complement your meal

SIGNATURE CITRUS SALAD

Organic mixed greens with jicama, julienned carrots, mandarin oranges and our signature Citrus Vinaigrette

\$3

CLASSIC CAESAR SALAD

Crisp romaine lettuce, shredded parmesan cheese and garlic croutons, served with creamy Caesar dressing

\$3

CHOPPED MEDITERRANEAN SALAD

Crisp romaine lettuce with cucumber, red onions, ripe olives, fire-roasted red peppers and feta cheese, tossed with Red Wine vinaigrette

\$3

SOUTHWEST SPINACH SALAD

Organic baby spinach, roasted corn and sun-dried tomatoes, served with Roasted Red Pepper vinaigrette

\$3

GARDEN GREEN SALAD

Organic mixed greens, crisp romaine lettuce, Roma tomatoes, toasted croutons with Balsamic Vinaigrette

\$3

PASTA PRIMAVERA SALAD

Whole grain penne pasta tossed with fresh garden vegetables and tangy Italian dressing

\$3

QUINOA AND ROASTED VEGETABLE SALAD

Pan-steamed quinoa, roasted fresh vegetables and Mediterranean herbs, tossed with Balsamic Vinaigrette

\$3

ROASTED NEW POTATO SALAD

Oven-browned baby red potatoes tossed with creamy Herb dressing

\$3

Entrée Salads

10 Person Minimum

Specialty entrée salads include fresh rolls & butter

SANTA FE CHICKEN CAESAR

Crisp romaine, roasted corn, sun-dried tomatoes, shredded parmesan cheese and garlic croutons, topped with marinated grilled chicken. Served with creamy Caesar dressing

\$9²⁵

FIVE-SPICE CHICKEN & CITRUS SALAD

Fresh shredded cabbage, romaine lettuce, carrots, scallions, crispy won ton noodles, Mandarin oranges and five-spice grilled chicken breast, tossed with a Sesame-scented vinaigrette

\$9²⁵

MEDITERRANEAN ROASTED SALMON

Mediterranean herb-roasted salmon fillet, served on a bed of fresh baby spinach and romaine, sliced Roma tomatoes, Kalamata olives and thinly-sliced red onions. Served with a Red Wine vinaigrette

\$10

BISTRO STEAK SALAD

Thinly-sliced beef on a bed of organic mixed greens, crisp romaine lettuce, tomatoes, cucumbers, and artichoke hearts. Served with creamy Blue Cheese dressing

\$10

Any entrée salad can be prepared as a vegetarian or vegan option. Protein alternatives include Grilled Portobello Mushrooms, Tofu or Gardein Chick'n Filets

Sandwiches & Wraps

10 Person Minimum
Limit of three 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

TRADITIONAL DELI SUB SANDWICH (HAM, TURKEY, OR BEEF)

Honey ham, roast turkey, roast beef or grilled vegetables on wheat or white French roll with green leaf lettuce, tomatoes and Chef's selection of cheese

\$8

NAPA VALLEY GRILLED CHICKEN BAGUETTE

Herb-grilled chicken, sun-dried tomatoes, organic mixed greens and pesto cream cheese on a Crusty French Roll

\$9

TURKEY ON FOCACCIA

Sliced roast turkey, fresh tomatoes, baby spinach, provolone cheese and cranberry-jalapeno dressing on rosemary focaccia bread

\$10

HIGHLANDER VEGGIE WRAP

Roasted eggplant, red peppers and mushrooms with fresh organic greens, sliced fresh avocado and tasty hummus, wrapped in a spinach-herb tortilla

\$8

ASIAN CHICKEN WRAP

Five-spice roasted chicken, fresh romaine lettuce, shredded Napa cabbage, red pepper strips, shredded carrots and fresh basil, wrapped in a cilantro tortilla

\$8

CURRIED CHICKEN CROISSANT

Home-made curried chicken salad with cashews, freshly-chopped celery, sweet red grapes and green leaf lettuce on a buttery croissant

\$9

ALBACORE TUNA CIABATTA

White meat Albacore tuna salad, green leaf lettuce, vine-ripened tomatoes and fresh tarragon mayonnaise on a chewy ciabatta roll

\$9⁵⁰

ROAST BEEF & ASISAGO CHEESE WRAP

Roast beef, fresh basil leaves, sliced tomatoes, red onions, tangy Asiago cheese and creamy horseradish mayonnaise, wrapped in a sun-dried tomato tortilla

\$9

SOUTHWESTERN TURKEY WRAP

Smoked turkey, fresh lettuce, sliced tomato, shredded Jack cheese and southwestern Chipotle dressing, wrapped in a Chipotle tortilla

\$8

SCOTTY'S CIABATTA "CLUB"

Honey ham, roast turkey and crisp bacon, piled high with fresh lettuce, sliced tomatoes and aged Cheddar cheese with Dijon Mayonnaise on a crusty ciabatta roll.

\$11

Cold Refreshers and Hot Beverages

10 Person Minimum

ASSORTED CANNED SODAS

Pepsi, Sierra Mist, Diet Pepsi & Sierra Mist Free

\$1²⁵

NON-CARBONATED BEVERAGES (by the gallon, 16- 8 oz. portions)

Iced Lemonade, Raspberry Lemonade, Iced BlackTea and Tropical Blak Tea

\$20 per gallon

BOTTLED BEVERAGES (10 oz.)

Tropicana Orange, Apple, Cranberry Juice

\$2.00

UCR CITRUS MOJITO PUNCH (by the gallon, 16 – 8 oz. portions)

*Freshly-squeezed orange juice, lime juice and tasty garden mint,
blended with our Chef's special ingredients. Served icy-cold*

\$28 per gallon

Individual Bottled Water (16.9 oz.)

\$1

FRESH FRUIT & HERB-INFUSED SPA WATER (by the gallon, 16 – 8 oz. portions)

\$6 per gallon

ICED WATER (by the gallon, 16 – 8 oz. portions)

\$4 per gallon

BREWED COFFEE (by the gallon, 16 – 8 oz. portions)

Includes 1/2 & 1/2, flavored creamers and assorted sweeteners

\$21

ASSORTED HOT TEAS (by the gallon, 16 – 8 oz. portions)

Includes lemon wedges and assorted sweeteners

\$20

Dinners

20 Person Minimum

Build-Your-Own Dinner Buffet

Select an Entrée, one Vegetable and one Starch

Entrées

STEAK WITH WILD MUSHROOMS

Pan-seared flat-iron steak, served with a creamy mushroom demi-glace sauce

\$17

MISO-GINGER GLAZED TILAPIA

Broiled Miso, ginger, and honey-marinated tilapia fillet, served with a delicate miso-ginger sauce

\$16

DIJON SHORT RIBS

Tender slow-braised boneless short-ribs in a Burgundy wine reduction with a hint of stone-ground Dijon mustard

\$16

DILL-CITRUS BROILED SALMON

Citrus and dill-marinated salmon fillet, napped with a citrus beurre blanc

\$17

CLASSIC CHICKEN MARSALA

Sautéed boneless breast of chicken with Crimini mushroom and Marsala wine sauce

\$14

PORTOBELLO MUSHROOM LASAGNA

Portobello mushrooms, fresh herbs and seasonal vegetables, layered with Italian cheeses, pasta layers and basil cream sauce

\$14

PERUVIAN GRILLED CHICKEN

Flame-grilled boneless breast of chicken, prepared with our Chef's special blend of fresh cilantro, garlic and Aji Chili

\$14

BUTTERNUT SQUASH RAVIOLI

Butternut squash-stuffed pasta pillows tossed with olive oil, garlic and fresh herbs. Served with a flavorful Marinara sauce

\$14

TOFU AND VEGETABLE BIRYANI

Oven-roasted firm tofu and seasonal vegetables, gently blended with crunchy Pistachio nuts, sweet golden raisins, roasted garlic and curried Jasmine rice

\$13

POMEGRANATE-GLAZED PORK ROAST

Slow-roasted pork loin, topped with tangy pomegranate and citrus glaze

\$15

Starches and Vegetables

Select one from each column to accompany your entrée

STARCH OPTIONS

Saffron Rice
Steamed Rice
Jasmine Brown or White
Lemon-Herb Quinoa
Roasted Garlic Potato Mash
Braised Lentils with
Shallots and Garlic
Roasted Red Potatoes

VEGETABLE OPTIONS

Herb-Seasoned Asparagus
Oven-Roasted Carrots
Roasted Squash Duet
Seasonal Vegetable Medley
Steamed Baby Bok Choy
Sautéed Green Beans

A la Carte Salads

Add one of our delicious salads to complement your meal

SIGNATURE CITRUS SALAD

Organic mixed greens with jicama, julienned carrots, mandarin oranges, and our signature Citrus Vinaigrette

\$3

CLASSIC CAESAR SALAD

Crisp romaine lettuce, shredded parmesan cheese and garlic croutons, served with creamy Caesar dressing

\$3

CHOPPED MEDITERRANEAN SALAD

Crisp romaine lettuce with cucumber, red onions, ripe olives, fire-roasted red pepper, and feta cheese tossed with Red Wine vinaigrette

\$3

SOUTHWEST SPINACH SALAD

Organic Baby Spinach, roasted corn and sun-dried tomatoes with Roasted Red Pepper vinaigrette

\$3

GARDEN GREENS SALAD

Organic mixed greens, crisp romaine lettuce, Roma tomatoes, toasted croutons with Balsamic Vinaigrette

\$3

PASTA PRIMAVERA SALAD

Whole grain penne pasta tossed with fresh seasonal garden vegetables and tangy Italian dressing

\$3

QUINOA AND ROASTED VEGETABLE SALAD

Pan-steamed quinoa, roasted vegetables and Mediterranean herbs tossed with Balsamic Dressing

\$3

ROASTED NEW POTATO SALAD

Oven-browned baby red potatoes tossed in creamy Fresh Herb dressing

\$3

Plated Dinners

25 Person Minimum

*Complete three-course plated meal with salad, entrée, dessert, rolls and butter
ice water and hot coffee and tea service
Other beverages can be ordered at additional cost*

Choose one

STEAK WITH WILD MUSHROOMS

Pan-seared flat-iron steak served with roasted red potatoes, sautéed green beans and creamy mushroom demi-glace sauce

\$27

DIJON SHORT RIBS

Tender slow-braised short ribs in Dijon Burgundy wine reduction with roasted garlic potato mash and steamed asparagus

\$25

CHICKEN MARSALA

Sautéed boneless breast of chicken served with Crimini mushroom and Marsala wine sauce, roasted red potatoes and fresh seasonal vegetable medley

\$23

PERUVIAN GRILLED CHICKEN

Flame-grilled boneless breast of chicken prepared with our Chef's special blend of fresh cilantro, garlic and Aji Chili. Served with lemon-herb quinoa and steamed broccoli

\$23

DILL-CITRUS BROILED SALMON

Citrus and dill-marinated salmon fillet served with saffron rice, roasted carrots and napped with citrus beurre blanc

\$26

BUTTERNUT SQUASH RAVIOLI

Butternut squash-stuffed pasta pillows tossed with olive oil, garlic and fresh herbs. Served with a medley of fresh vegetables and flavorful marinara sauce

\$20

Plated Salad Selection

Choose one

SIGNATURE CITRUS SALAD

Organic mixed greens with jicama, julienned carrots, mandarin oranges and our signature Citrus Vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine lettuce, shredded parmesan cheese and garlic croutons, served with creamy Caesar dressing

GARDEN GREENS SALAD

Organic mixed greens, crisp romaine lettuce, Roma tomatoes, toasted croutons and Balsamic Vinaigrette

CHOPPED MEDITERRANEAN SALAD

Crisp romaine lettuce with cucumber, red onions, ripe olives, fire-roasted red peppers and feta cheese, tossed with Red Wine Vinaigrette

Dessert Selections

Choose one

PASSION FRUIT AND MANGO CHEESE CAKE

Layers of creamy smooth passion fruit and mango infused cheesecake, topped with tart passion fruit curd

NEW YORK CHEESE CAKE

A crunchy graham cracker crust filled with rich cream cheese blend, flavored with freshly squeezed citrus juices

RED VELVET CAKE

Tasty cocoa-infused layers, tinged with red, iced with Cream Cheese Frosting

LEMON CLOUD LAYER CAKE

Three layers of fluffy white sponge cake filled with tangy lemon curd, iced with white cream and garnished with shavings of white chocolate

GERMAN CHOCOLATE CAKE

A popular classic-dark-chocolate sponge cake filled and topped with coconut, pecans and a layer of chocolate ganache

CHOCOLATE GANACHE CAKE

A rich chocolate sponge cake layered with smooth ganache cream, iced with rich chocolate ganache and topped with chocolate rosettes

TIRAMISU CAKE

A traditional Italian dessert layered with espresso and Marsala-flavored chocolate mousse, Mascarpone cream, lady fingers and dusted with cocoa powder

FRESH BERRIES WITH WHIPPED CREAM

Fresh seasonal selection of ripe berries, topped with sweetened whipped cream and mint

CASEY'S CUPCAKES™

Choose one of the following flavors Red Velvet, Dark Chocolate, Strawberry or Espresso

Beverages

NON-CARBONATED BEVERAGES (by the gallon, 16 – 8 oz. servings)	\$20
<i>Iced Lemonade, Iced Raspberry Lemonade, Iced BlackTea, Iced Green Tea, and Iced Flavored Tea</i>	
ASSORTED CANNED SODAS	\$1 ²⁵
<i>Pepsi, Sierra Mist, Diet Pepsi and Diet Sierra Mist</i>	

Bar and Table-side Wine Services

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.

<i>Glass Wine & Beer Bar Set-up</i>	\$ 1 ⁵⁰ / guest
<i>(includes appropriate glass barware, wine openers, ice & bar table linen)</i>	
<i>Disposable Wine & Beer Bar Set-up</i>	\$ 7 ⁵ / guest
<i>(includes appropriate disposable barware, wine openers, ice & bar table linen)</i>	
<i>Bartenders (One bartender for each 75 guests)</i>	\$ 2 ⁵ / hour
<i>(two-hour minimum)</i>	
<i>Wine Stewards</i>	\$20 / hour
<i>(two-hour minimum)</i>	

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 beginning the completion of 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 at the 3rd floor HUB catering office (Room 365) 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.

Receptions

25 Person Minimum

Tray-Passed - 50 Person Minimum

Cold Platters

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

	<u>Small</u>	<u>Large</u>
<i>Roasted Baby Vegetables</i>	\$40	\$78
<i>Garden Vegetable Crudite with Tangy Dipping Sauce</i>	\$35	\$68
<i>Chef's selection of Imported & Domestic Cheeses</i>	\$40	\$78
<i>Freshly-sliced Melon & Berries</i>	\$30	\$58
<i>Fresh Tropical Fruit, including Pineapple, Kiwi, Papaya & Mango</i>	\$32	\$62
<i>Petit Pinwheel Sandwiches with Fresh Vegetables, Meats & Cheese</i>	\$40	\$78
<i>Petit Croissant Sandwiches with Tuna and Egg Salad Filling</i>	\$48	\$94
<i>Stuffed Baby Pattypan Squash with Fresh Vegetables & Cheese</i>	\$35	\$68
<i>Assorted Tapas</i>	\$40	\$78
<i>Mini Brie with Fruit Preserves and Honey</i>	\$50	\$98
<i>Smoked Salmon with Brioche Toast Points</i>	\$60	\$116

Hot Hors d'oeuvres

25 piece Minimum

A la Carte Banquet Selection

<i>Crispy Sesame Chicken Satay</i>	\$250
<i>Teriyaki Beef Satays</i>	\$250
<i>Petite Chicken Taquitos</i>	\$2
<i>Sante Fe Chicken Eggrolls</i>	\$2
<i>Vegetable Spring Rolls</i>	\$250
<i>Dim Sum Assortment</i>	\$2
<i>Petite Spanikopita</i>	\$2

A la Carte Signature Selection

<i>Mini Tandoori Chicken Skewers</i>	<i>\$3²⁵</i>
<i>Beef Brochettes</i>	<i>\$3²⁵</i>
<i>Mini Yaktori Chicken Skewers</i>	<i>\$3</i>
<i>Mini Crabcakes with Dill and Caper Sauce</i>	<i>\$3²⁵</i>
<i>Coconut Shrimp</i>	<i>\$3²⁵</i>
<i>Shrimp Shumai</i>	<i>\$3²⁵</i>
<i>Warm Pear and Brie Money Bag</i>	<i>\$2⁵⁰</i>
<i>Warm Fig and Mascarpone Money Bag</i>	<i>\$2⁵⁰</i>
<i>Caramelized Onion Tart</i>	<i>\$2²⁵</i>
<i>Mediterranean Artichoke Tart</i>	<i>\$2²⁵</i>

Cold Hors d'oeuvres

25 piece Minimum

A la Carte Banquet Selection

<i>Smoked Salmon on crisp brioche</i>	<i>\$2⁵⁰</i>
<i>Roasted Pepper Crostini on toasted baguette rounds</i>	<i>\$2⁵⁰</i>
<i>Caprese Skewers—Bite-sized mozzarella, artichoke, Kalamatas & Sun-Dried Tomato</i>	<i>\$ 3</i>
<i>Lemon Bruschetta—Roasted peppers & artichoke tapenade drizzled with lemon</i>	<i>\$3</i>
<i>Bruschetta Mista—Chef's unique Pomodoro and Olive Spread</i>	<i>\$3</i>
<i>Saffron & Chive Deviled Eggs</i>	<i>\$2</i>

A la Carte Signature Selection

<i>Yukon Gold Potato Cakes with Crab</i>	<i>\$2⁷⁵</i>
<i>Nori-seasoned bite of Sesame-seared Tuna</i>	<i>\$2⁷⁵</i>
<i>Prosciutto-wrapped Asparagus</i>	<i>\$2⁷⁵</i>
<i>California Sushi Roll</i>	<i>\$2⁵⁰</i>
<i>Spicy Tuna Roll</i>	<i>\$2⁵⁰</i>
<i>Cucumber & Avocado Roll</i>	<i>\$2⁵⁰</i>
<i>Toasted Parmesan Polenta with Avocado Salsa</i>	<i>\$2</i>
<i>Fig Jam and savory Gorgonzola Crostini</i>	<i>\$2⁵⁰</i>
<i>Vietnamese Vegetable Summer Rolls—wrapped in rice paper</i>	<i>\$3</i>
<i>Fresh Endive with Salmon Mousse</i>	<i>\$2⁵⁰</i>

Snacks

20 Guests Minimum

Dippable

<i>House-made Tortilla Chips and Chunky Salsa</i>	\$3
<i>Chopped Spinach and Marinated Artichoke Dip</i>	\$4
<i>Hummus and House-made Pita Chips</i>	\$4
<i>Roasted Pepper And Artichoke Tapenade with Crostini</i>	\$3
<i>Shrimp and Scallop Ceviche with House-made Tortilla Chips</i>	\$3 ⁵⁰
<i>Hot Lobster Courvoisier with Pita Chips</i>	\$4

Grabbable

<i>Assorted Jacqueline's Cookies, two per guest</i>	\$2 ⁵⁰
<i>Walnut Fudge Brownies</i>	\$2 ⁵⁰
<i>Assorted Dessert Bars</i>	\$2 ⁵⁰
<i>Yogurt Cups, flavored regular Yogurt or tangy Greek-style</i>	\$2 ⁵⁰ /\$3
<i>Whole Fresh Fruit</i>	\$1 ⁵⁰

Portable

<i>Assorted Kettle Chips</i>	\$1 ²⁵
<i>Crispy Pretzels</i>	\$1 ²⁵
<i>Assorted Candy Bars</i>	\$1 ⁷⁵
<i>Rice Crispy Treats</i>	\$1 ⁵⁰
<i>All-in-One Snack Tote, Kettle Chips, Pretzels, Candy Bars & Rice Crispy Treats</i>	\$3 ²⁵

Sustainable

<i>Clif Bars, Chocolate Chip Granola</i>	\$2 ⁵⁰
<i>Sensible Fruit Snacks, Cherry Berry or Tropical Blend</i>	\$2 ⁵⁰
<i>KIND Bars, Macademia and Apricot</i>	\$2 ⁵⁰
<i>Sahale Nuts & Fruit Mixes, Soledad Blend</i>	\$2 ⁵⁰
<i>Bare Fruit, Cinnamon Apple or Natural Mango Chips</i>	\$3

Dessert Selections

Whole Cakes and Tortes – serves 14 guests

PASSION FRUIT & MANGO CHEESE CAKE <i>a blending of exotic fruits and creamy cheesecake</i>	\$52
CARROT WALNUT CAKE <i>cream cheese-iced traditional treat, loaded with nuts and plump raisins</i>	\$50
LEMON CLOUD TORTE <i>layers of cream-iced white sponge cake, lemon curd & shaved chocolate</i>	\$50
TIRAMISU CAKE <i>a twist on Italian tradition, espresso & Marsala-flavors in a cake</i>	\$52
CHOCOLATE GANACHE CAKE <i>rich chocolate sponge cake, decadent ganache & rosettes</i>	\$52
NEW YORK CHEESE CAKE <i>crunchy graham crust, rich cream cheese blended with a hint of citrus</i>	\$52
RED VELVET CAKE <i>cream cheese icing on cocoa-infused cake layers with a ‘tinge’ of red</i>	\$52
GERMAN CHOCOLATE CAKE <i>classic chocolate cake filled & topped with coconut & pecans</i>	\$50
TRES LECHES CAKE <i>cream-iced traditional white cake soaked in a unique milk blend</i>	\$50

Mini and Individual Desserts – Per Piece

PASTRY POPS <i>a variety of favorite cake flavors, frosted and served on-a-stick, two per guest</i>	\$2 ⁷⁵
ASSORTED MINI TARTS <i>chocolate, white chocolate-macademia, pomegranate, coco-lime</i>	\$2 ⁵⁰
CASEY’S™ CUPCAKES <i>from the winner of Food Network’s Cupcake Wars (boxes \$.50 each add’l)</i>	\$3 / \$3 ⁵⁰
FRENCH PETIT FOURS <i>a classic assortment of colorful fruit jam-layered mini sponge cakes</i>	\$2 ⁵⁰
MINI CUP CAKES <i>two-bites varieties of lemon, double chocolate, raspberry & cappuccino</i>	\$2 ⁵⁰
MINI BLACK VELVET WHOOPIE PIES <i>a classic Southern chocolate cream-filled treat</i>	\$2
MINI CHOCOLATE WHOOPIE PIES <i>double chocolate cream-filled cake</i>	\$2
MINI CHEESE CAKES <i>chocolate, green tea panna cotta, crème brûlée & New York cheesecake</i>	\$2 ⁵⁰
PETIT DESSERT CUPS <i>Mini-tastes of light mousse, Mango raspberry, key lime, 4-berry cheese</i>	\$2 ⁵⁰
FRESH MIXED BERRIES WITH WHIPPED CREAM <i>an assortment of seasonal berries with a dollop of sweetened whipped cream</i>	\$2 ⁵⁰