

CITRUS GROVE CATERING

--- MENU ---

Submit your catering order on our website

Contact us to discuss your catering needs:
Guillermo Montoya, Sales Manager

(951) 827-7080
guillermo.montoya@ucr.edu





BREAKFAST

10 person minimum for cold options, 20 person minimum for hot option

UCR Continental - \$11.00

Petite assorted muffins, Danish pastries, and fresh fruit, accompanied by orange juice and coffee.

Individually wrapped muffins and pastries

- Add \$0.50 per person

Individual fresh fruit cups

- Add \$0.50 per person

Farmhouse Breakfast - \$13.00

Scrambled eggs, smoked bacon, turkey sausage, roasted breakfast potatoes, salsa molcajete, and fresh biscuits with butter. **Beverages are not included!**

BREAKFAST GRABABLES

Muffins..... by the dozen - \$22.00

Danish..... by the dozen - \$26.00

Scones..... by the dozen - \$26.00

Individual Yogurt..... - \$3.00

Whole Fesh Fruit..... - \$1.50

Granola..... - \$2.50

BREAKFAST BEVERAGES

Happy Day Reserve 450 - \$32.00 per gallon

Happy Day Reserve 450 Decaf - \$32.00 per gallon

16 – 8oz servings per gallon, includes half & half and assorted sweeteners.

Tazo Hot Tea - \$30.00 per gallon

16 – 8oz servings per gallon, includes fresh lemon wedges and assorted sweeteners.

Orange Juice - \$30.00 per gallon

16 – 8oz servings per gallon





Bottled Juice - \$3.00 each

10oz, orange and/or apple juice available.

Iced Water - \$8.00 per gallon

16 – 8oz servings per gallon

Bottled Water - \$3.00 each

16.9oz

HOT BUFFET

20 person minimum

AMERICAN

All entrees are served with rolls and butter.

Citrus Roasted Chicken - \$18.00

Topped with citrus honey reduction. Served with roasted potatoes and seasonal vegetables.

Vegetarian: Roasted Citrus Soy Chicken

Beef Medallions with Mushroom Demi-Glace - \$21.00

Topped with mushroom demi-glace. Served with roasted potatoes and seasonal vegetables.

Vegetarian: Root Vegetable Au Vin

ASIAN

All entrees are served with fortune cookies, soy sauce, and sriracha.

Beef and Broccoli - \$16.00

Stir fried beef and broccoli tossed in a soy ginger sauce. Served with Jasmine white rice and seasonal vegetables.

Vegetarian: Teriyaki Soy Chicken

Orange Chicken - \$15.00

Crispy chicken breast, tossed in a zesty orange-ginger glaze. Served with Jasmine white rice and seasonal vegetables.

Vegan*: Crispy Orange Tofu





INDIAN

All entrees are served with naan bread and hummus.

Butter Chicken - \$16.00

Roasted chicken marinated in a spiced curry yogurt sauce, stewed with potatoes and onions. Served with basmati rice and seasonal vegetables.

Vegetarian: Soy Chicken Tikka Masala

ITALIAN

All entrees are served with garlic bread sticks.

Chicken Parmesan - \$19.00

Topped with mozzarella, Romano cheese, and classic marinara sauce. Served with pasta pomodoro and seasonal vegetables.

Vegetarian: Crispy Soy Chicken Parmesan

Sausage Pepper Penne Bake - \$14.25

Penne pasta tossed with marinara alongside sweet peppers, onions and Italian sausage then baked with mozzarella cheese. Served with seasonal vegetables.

Vegetarian: Pepper Penne Bake

Chicken Marsala and Mushrooms - \$19.00

Topped with Cremini mushrooms and Marsala wine reduction served with creamy mashed potatoes and seasonal vegetables.

Vegetarian: Soy Chicken Marsala

Portobello Mushroom Bake - \$15.00 (Vegetarian)

Penne pasta and mushrooms smothered in supreme sauce, and baked off with mozzarella cheese. Served with seasonal vegetables.

MEXICAN

Chimichurri Skirt Steak - \$21.00

Grilled skirt steak topped with chimichurri. Served with roasted potatoes, seasonal vegetables, and Cholula.

Vegetarian: Chimichurri Cauliflower Steak





Street Taco Bar - \$13.50

Served with cilantro lime rice, whole black beans, corn tortillas, salsa molcajete, lime wedges, and chopped cilantro and onions (3 tacos per person).

Choice of One Filling:

- **Vegetarian & Vegan:** Soyrito & Potato
- Grilled Chicken
- Carne Asada
- Fajita Chicken

Choice of Two Fillings - Add \$3.00

Choice of Three Fillings - Add \$5.00

Add guacamole - \$1.50

Add sour cream - \$1.00

PLATING MENU

20 person minimum.

All plated meals come with a side salad, dessert, and beverage.

FIRST COURSE SALADS

Please Select one Option. The price is per person.

Citrus Salad

Organic Mixed Greens with Fresh Seasonal Citrus, Candied Walnuts, Shaved Parmesan Cheese, Radish, and a Citrus Vinaigrette. **(VG, and GF) **Contains Walnuts**

Classic Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Parmesan Crostini, and served with House-made Caesar Dressing.

Berry Salad

Raspberries, Strawberries, Blueberries, Blackberries, Shaved Parmesan, Candied Pecans, and Raspberry Basil Vinaigrette **(VG, and GF) **Contains Pecans**

Garden Green Salad

Organic Mixed Greens, Crisp Romaine, Roma Tomatoes, Carrots, and Cucumbers

Choice of dressing: **Balsamic Vinaigrette (VG, AND GF) or Ranch Dressing**





MAIN ENTRÉE

Please select one or two options. Price is per person.

Osso Bucco \$44.50

Served with Garlic Mashed Potato and Broccolini

Short Rib \$47.50

Served with a Red Wine Demi Glaze Sauce, Sweet Potato, and Baby Carrots

Filet Mignon \$57.50

Served with a Red Wine Demi Sauce, Roasted Fingerling Potatoes, and Paddy Pan Squash

Airline Chicken Madeira \$39.50

Served with Garlic Mashed Potato and Asparagus

Salmon \$42.50

Served with Lemon Beurre Blanc Sauce, Israeli Cous Cous and Asparagus

Wild Mushroom Au Vin \$37.50

Served with Potato Puree with Seasonal Baby Vegetables

DESSERT

Please select one option.

Fresh Fruit Tart

Tiramisu Cake

Raspberry Chocolate Marquise Cake

Pear Marzipan (*contains almonds*)

Triple Chocolate Mousse Cake

Pistachio Cake (*contains pistachio*)

Chocolate Hazelnut Cake (*contains hazelnuts*)

BEVERAGES

The following beverages are included: ***Iced Black Tea, Iced Water, Coffee, and Hot Tea***





SALADS

10 person minimum. Salads can be ordered a la carte as a refreshing side, or with a protein added as a healthy and hearty entrée salad. All entrée salads are served with rolls and butter.

Citrus Salad

Side - \$9.00 Entrée with Chicken Breast - \$16.00

Organic mixed greens with fresh seasonal citrus, candied walnuts, shaved parmesan cheese, radish, and a citrus vinaigrette.

Side: Vegetarian, Gluten Friendly

Entrée with Soy Chicken Breast: Vegetarian

Pesto Pasta Salad

Side - \$5.00 Entrée with Chicken Breast - \$12.00

Pasta salad with roasted zucchini, squash, and grape tomatoes mixed with arugula, spinach, nut-free basil pesto, topped with Kalamata olives.

Vegetarian: Entrée with Soy Chicken Breast

Classic Caesar Salad

Side - \$7.00 Entrée with Chicken Breast - \$15.00

Romaine lettuce, shredded parmesan cheese, herb-toasted croutons, and served with house-made Caesar dressing.

Vegetarian: Entrée with Soy Chicken Breast

Chopped Mediterranean Salad

Side - \$9.00 Entrée with Chicken Breast - \$15.00

Feta cheese, romaine, arugula, cucumber, red onion, olives, fire-roasted tomatoes, and balsamic vinaigrette.

Side: Vegetarian, Gluten-Friendly Side

Entrée with Soy Chicken Breast: Vegetarian

Garden Green Salad

Side - \$7.00 Entrée with Chicken Breast - \$15.00

Organic mixed greens, crisp romaine, Roma tomatoes, carrots, cucumbers, herb toasted croutons, and balsamic vinaigrette and ranch dressing.

Side: Vegan*, Gluten-Friendly

Entrée with Soy Chicken Breast: Vegan*





SANDWICHES & WRAPS

10 person minimum. Limit of three sandwich/wrap selections per order. Hand-crafted specialty sandwiches and wraps served with one choice of the following: Vegan Chipotle Potato Salad, Fresh Fruit Salad, Pesto Pasta Salad, or Kettle Chips.

Traditional Deli - \$12.00

Choose to make it a sandwich or a wrap!

Choice of ham, roast beef, or turkey with Chef's selection of cheese, green leaf lettuce, and tomatoes, served with mayonnaise and mustard.

Turkey Bacon - \$15.00

Oven-roasted turkey, bacon, tomatoes, sprouts, and avocado with house-made aioli on focaccia bread.

Roasted Veggie - \$14.00 (VG)

Choose to make it a sandwich or a wrap!

Roasted Portobello mushrooms, zucchini, squash, and tomato with mixed greens, basil, and Balsamic reduction.

Chicken Banh Mi - \$14.50

Choose to make it a baguette sandwich or a wrap!

Grilled chicken marinated in lemongrass and soy with sweet Thai chili aioli, cucumber, house-pickled carrots and red onions, cilantro, and jalapeno.

Napa Valley Chicken - \$14.50

Sun-dried tomatoes, organic mixed greens, and pesto cream cheese on a baguette.

Avocado, Tomato, and Cucumber - \$14.00

Choose to make it a ciabatta sandwich or a wrap!

*Served with vegan garlic mayo spread. **Vegan****

Chicken Caesar Wrap - \$14.00

Grilled chicken, shredded parmesan cheese, and creamy Caesar dressing in a sundried tomato wrap.

Southwestern Turkey - \$14.00

Choose to make it a baguette sandwich or a wrap! Sliced turkey, shredded jack cheese, fresh lettuce, sliced tomatoes, roasted corn relish and southwestern chipotle dressing.





SNACKS

DIPPABLE

20 person minimum, prices are per person

House-made Tortilla Chips and Salsa - \$5.00

Classic Bruschetta and Crostini - \$2.50

Elote Blue Corn Tostada (*Vegetarian*) - \$2.50

Mini Tempeh Tostada (*Vegan) \$2.50**

GRABBABLE

10 person minimum, prices are per piece

Assorted Otis Spunkmeyer Cookies - \$13.00 (By the dozen)

Walnut Fudge Brownies - \$2.00 each

Chocolate Fudge Brownies- \$2.00 each

Assorted Dessert Bars - \$2.00 each

Whole Fresh Fruit - \$1.50 each

Individual Bags of Chips- \$2.00 each

KIND Bars (Assorted)- \$2.50 each

Granola Bars (Individual) -\$1.00 each

Nut Harvest Mixed Nuts (Individual)- \$2.50

Grabbable desserts can be individually wrapped in a bag - Add \$0.50 per piece

DESSERTS

MINI AND INDIVIDUAL DESSERTS

10 person minimum, prices as per piece (unless otherwise noted).

Assorted Mini Tarts - \$2.75

Chocolate, white chocolate-macadamia, pomegranate, and coco-lime.

Assorted Cupcakes - \$2.75

Assortment to included (Vanilla , Chocolate, Red Velvet, and Seasonal Flavor)





Mini Red Velvet Whoopie Pies - \$2.00

Double chocolate cream-filled cakes.

Mini New York Cheesecakes - \$2.50

Petite Dessert Cups - \$2.75

Mini-tastes of chocolate, raspberry and vanilla, tiramisu, and lemon meringue.

Individual Fruit Tarts - \$5.25

Not available for events held on Mondays. A tart shell filled with creamy custard and topped with seasonal fruit.

Fresh Mixed Berries with Whipped Cream - \$3.25

Assortment of mixed berries with sweetened whipped cream.

Individually Packed - Add \$0.50 per piece

Desserts will be individually wrapped in a bag or cup.

WHOLE CAKES

Carrot Walnut Cake (16 slices) - \$55.00

Tiramisu Cake (16 slices) - \$55.00

Chocolate Flourless (*Gluten-friendly*) (16 slices) - \$59.00

New York Cheesecake (16 slices) - \$50.00

Red Velvet Cake (16 slices) - \$55.00

Tres Leches Cake (16 slices) - \$59.00

Lemon Raspberry Cake (16 slices) - \$55.00

Chocolate Mousse Cake (16 slices, *no sugar added*) - \$45.00

RECEPTION

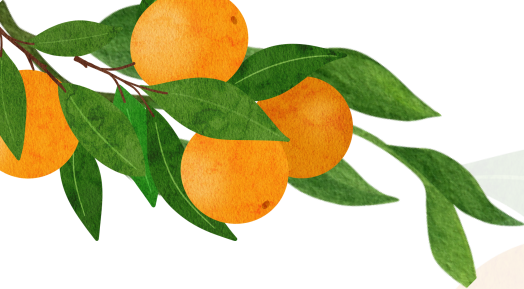
PLATTERS

Small platters serve 10-12 guests, large platters serve 20-25 guests.

Fresh Sliced Fruit and Berries

Small: \$33.00 Large: \$64.00





Garden Vegetable Crudité

Served with **nut-free** pesto ranch.

Small: \$40.00 Large: \$68.00

Cheese and Cracker

Pepper jack, cheddar, Swiss, and mozzarella cheeses with strawberries, grapes, and orange marmalade. Served with crackers.

Small: \$80.00 Large: \$155.00

Premium Cheese and Cracker

Brie, goat cheese, mozzarella, and Manchego cheeses with strawberries, grapes, orange marmalade, and Marcona almonds. Served with crackers.

Small: \$90.00 Large: \$165.00

Petite Deli Sandwiches

Two sandwiches per person. Choose up to three options (all served on Hawaiian rolls):

- **Turkey with Provolone**
- **Ham with Cheddar**
- **Chicken Salad (*Contains Almonds*)**
- **Roasted Vegetables**

Small: \$84.00 Large: \$153.00

Wraps

One half wrap per person.

Small: \$74.00 Large: \$143.00

- **Southwestern Turkey**
- **Chicken Caesar**
- **Roasted Veggie**





HORS D'OEUVRES

25 piece minimum, all items priced per piece.

- Falafel with Spicy Curry Sauce (Vegan*) \$4.00**
- Fig Jam & Gorgonzola Tarts (Vegetarian) \$2.50**
- Cucumber Cups with Mango Salsa (Vegetarian) \$2.00**
- Fig Jam & Goat Cheese Crostini with Balsamic (Vegetarian) \$3.00**
- Grilled Chicken Satay with Spicy Peanut Sauce \$3.50**
- Chicken Taquitos with Salsa Molcajete \$3.00**
- Vegetable Spring Rolls with Sweet Thai Chile (Vegetarian) \$3.00**
- Petite Spanakopita (Vegetarian) \$2.25**
- Sweet & Sour Meatball with Green Pepper & Pineapple \$3.75**
- Coconut Shrimp with Mango Aioli \$2.50**
- Italian Sausage & Parmesan Stuffed Mushroom \$2.50**
- Beef Empanadas served with Salsa Molcajete \$3.00**
- Shrimp Ceviche served with tortilla chips \$3.50**
- Shrimp Popper \$3.50**
- Southwest Hushpuppies with Chipotle Aioli (2 per person) (Contains Pork) \$4.25**
- BBQ Bacon Kabob \$4.50**
- Samosa served with a Chutney (1 per person) (Vegetarian)\$3.50**

INDIVIDUAL BEVERAGES

10 person minimum

Assorted Canned Sodas - \$3.00

Pepsi, Diet Pepsi, and Starry.

Bottled Juice - \$3.00 each

10oz, orange and/or apple juice available.

Bottled Water 16.9 oz. - \$3.00 each





BEVERAGES BY THE GALLON

16 – 8oz servings per gallon

Iced Water - \$8.00

Teavana Iced Black Tea - \$27.00

Teavana Iced Green Tea - \$27.00

Teavana Iced Passion Tea - \$27.00

Lemonade - \$30.00

Raspberry Lemonade - \$32.00

Hibiscus Lemonade - \$32.00

Citrus Spa Water - \$12.00

3 gallon minimum.

Strawberry & Mint Spa Water - \$12.00

3 gallon minimum.

Watermelon & Mint Spa Water - \$12.00

3 gallon minimum.

UCR Citrus Mojito Punch - \$35.00

Fresh-squeezed orange juice, lime juice, and mint, blended with our Chef's secret ingredients, served chilled. **3-gallon minimum.**

Our Spa waters and UCR Mojito Punch are not available for pick-up or delivery only!

HOT BEVERAGES

16 – 8oz servings per gallon

Happy Day Reserve 450 - \$32.00 per gallon

Happy Day Reserve 450 Decaf - \$32.00 per gallon

Includes half & half and assorted sweeteners.

Tazo Hot Tea - \$30.00 per gallon

Includes fresh lemon wedges and assorted sweeteners.





POLICIES & PROCEDURES

ADVANCED NOTICE

We recommend placing your catering request as early as possible. Every effort is made to accommodate our clients. Advanced notice ensures our ability to properly Plan for your event. Please utilize the following guidelines:

- Continental breakfasts, coffee, or beverage breaks, and snack services: Confirmation of events and menu required 5 business days prior to the date of the event.
- Hot breakfast, buffet meals, plated meals, and receptions: Confirmation of events and menu required 10 business days prior to the date of the event.
- Special events, events over 100 guests, and events requiring customized menus: Consultations should begin with a minimum of 8 weeks advanced notice, with confirmation of event details and menu required 4 weeks prior to the date of the event.

LATE ORDERS

We welcome clients to contact our office to inquire about late orders. Dependent on our ability to execute the event, there may be menu selection limitations and rush fees from vendors may be applied. See the "Service Fees" section below for fees and more details regarding late orders.

GUARANTEES

Clients are required to provide a firm guarantee upon which Citrus Grove Catering will base the quantity of food and appropriate service staff.

- A guaranteed guest count is required by 12:00pm, 7 business days in advance of an event.
- Reduction to the guarantee will not be accepted once the guarantee has been finalized.
- If a final guarantee is not submitted, the actual number served or the original estimate, whichever is greater, will be used for billing purposes.
- If guest count numbers significantly change on the required guarantee date, there may be additional charges if Citrus Grove Catering can accommodate the request.





See the “Service Fees” section below for fees and more details regarding guarantees.

CANCELLATIONS

Cancellations must be processed by the Citrus Grove Catering sales office during regular business hours Monday through Friday, 8:00am to 5:00pm. Cancellations received via telephone or email after regular business hours will be dated and processed on the next business day. If the sales team has contracted with outside service providers such as rental companies or florists on your behalf, cancellation charges related to their products will be billed in full to the client.

See the “Service Fees” section below for fees and more details regarding cancellations.

PRICING & AVAILABILITY

We reserve the right to adjust pricing based on these conditions and will notify our clients of any changes prior to an event. Due to seasonal variances or inability to source some products, menu items may not be available. All menu prices are based on current market conditions and subject to change. Citrus Grove Catering will make substitutions of equal value.

DELIVERY & SERVICE OPTIONS

We offer several delivery and service options to meet our clients’ needs.

- **Pick-Up Only:** Order is packed in sustainable paper goods with service utensils. Pick-up is available at Glasgow Residential Restaurant. We recommend a wheeled cart or additional person to assist with the pick-up of orders.
- **Delivery Set-Up:** Order is packed with sustainable paper goods and service utensils, no buffet linens are provided, and the client is responsible for clean-up after the event.
- **Set-Up and Tear Down:** Order will be delivered and expertly arranged, buffet-style, by the Citrus Grove Catering service team. Buffet linen, sustainable paper goods, and service utensils will be provided. A service team member will retrieve catering equipment after the event.
- **Full Service:** Recommended for plated meals, large banquets and receptions requiring china and glassware, and tray-passed and station hors d’oeuvres.





****China rental is available through Citrus Grove Catering on a limited basis.** Your sales representative can provide you with more information. Quantities are limited and prices range, depending on event location and meal style.

Delivery Set-Up, Delivery Set-Up and Tear Down, and Full Service options require that event spaces be open and available to Citrus Grove staff members at the times stated on the contract. If access is not available due to locked rooms and a return trip to the location is necessary, additional fees will be charged to the client.

See the “Service Fees” section below for fees and more details regarding delivery and service options.

EQUIPMENT – TABLES AND CHAIRS

Citrus Grove Catering does not supply tables and chairs for food service. Clients must supply appropriate tables for food service and guest seating at their event site during the time stated on the contract. Our sales representative will suggest the appropriate number of tables required for food service.

LEFTOVER FOOD

In compliance with state and local health regulations, perishable food may not be removed from an event.

ALUMNI & VISITORS CENTER EVENTS

The Alumni & Visitors Center is managed by Hospitality Services and can be booked for events. For events taking place at the Alumni & Visitors Center, the following applies:

- Delivery fees are waived for full breakfasts, buffet lunches and dinners, and plated lunches and dinners.
- Delivery fees are waived for receptions with food and beverage service over \$250.00.
- China service is included (no additional cost) for full breakfasts, buffet lunches and dinners, and plated lunches and dinners.
- China service is included (no additional cost) for receptions with food and beverage service over \$500.00.





ALCOHOLIC BEVERAGES & BAR SERVICES

Alcoholic beverages are permitted at events. Citrus Grove Catering does not hold an alcohol service license and is not permitted to purchase or sell alcoholic beverages. Event hosts are responsible for the following:

- Compliance with Campus Policy 700-60. UCR departments and external clients must obtain a "Permission to Serve" form from UCR Office of Risk Management 20 business days prior to the date of the event and forward an approved and completed copy to Citrus Grove Catering 5 business days prior to the date of the event.
- Purchase and deliver all alcoholic beverages to the event site and remove it from the facility at the conclusion of the event.
- External clients must provide mandatory liability insurance for alcohol service. Your catering sales representative can assist you in completing this requirement.

See the "Service Fees" section below for fees and more details regarding bar services.

LATE CHANGES

- Changes made **3-5 business days** from the event date will apply a \$75.00 per change
- Changes made **1-2 business days** from the event date will apply a \$150.00 per change





SERVICE FEES

DELIVERY

Pick-Up Only	No Fee
Delivery Set-Up	\$30.00
Delivery Set-Up and Tear Down	Less than 50 guests: \$55.00 50-99 guests: \$75.00 100-249 guests: \$100.00 250-499 guests: \$150.00 500 or more guests: Price will be determined by your sales representative
Mileage	\$6.50 per mile to and from off-campus location

LINEN FEES

Linen Napkin	\$0.75 per napkin
Linen Tablecloth	\$8.50 per linen

BAR FEES

Disposable Bar	\$0.75 per person
Disposable Bar with Champagne Flutes	\$1.50 per person
Glass Bar	\$1.75 per person

STAFF FEES

Service Steward	\$35.00 per steward per hour
Bar Steward	\$35.00 per steward per hour
Culinary Staff	\$35.00 per steward per hour
Cake Cutting for Buffet Service	\$1.00 per person
Cake Cutting for Plated Service	\$1.50 per person

CHINA FEES

China rental is available through Citrus Grove Catering on a limited basis. Your sales representative can provide you with more information. Quantities are limited and prices range, depending on event location and meal style.

Disposable Plastic Upgrade	\$1.25 per person
-----------------------------------	-------------------

ORDER MINIMUMS

Citrus Grove Catering requires order minimums to be met for individual menu selections. Additionally, there are order minimums for catering services on Saturdays and Sundays.

Under the Minimum Noted by Menu Selection	\$50.00
--	---------

Late Changes

- Changes made 3-5 business days from the event date will apply a \$75.00 per change
- Changes made 1-2 business days from the event date will apply a \$150.00 per change





Saturday Minimum	\$500.00
Sunday Minimum	Cold Food: \$1,000.00 Hot Food: \$1,500.00

ORDER DEADLINE FEES

Late Order (within 5 business days of event date)	Orders up to \$500.00: \$50.00 Late Order Fee Orders over \$500.00: To be determined by sales representative
Late Guarantee Submission	If deadline is missed, you will be charged according to your original order count or actual number served (whichever is higher). After the deadline, you cannot lower the guest count. If guarantee is provided within 3 business days of the event date, a 25% surcharge will apply to the additional guests.

CANCELLATION FEES

Cancellation 4 Business Days Prior to Event Date	25% of total food and beverage cost
Cancellation 3 Business Days Prior to Event Date	50% of total food and beverage cost
Cancellation 2 Business Days Prior to Event Date	100% of total food and beverage cost

Submit your catering order on our website

Contact us to discuss your catering needs:

Guillermo Montoya, Sales Manager

(951) 827-7080

guillermo.montoya@ucr.edu

