

SEASONAL

Menu

WINTER 2020

The menu items below can only be ordered for events within Winter Quarter, 2020



ROASTED CREMINI MUSHROOM, CARAMELIZED SHALLOT, AND GOAT CHEESE FRITTATA - \$11

Individual frittata with Cremini mushrooms, shallots, and goat cheese. Served with roasted breakfast potatoes, freshly cut fruit, and fresh biscuits with butter. Vegetarian. Everything but the biscuit is gluten friendly. 20 person minimum.

CHORIZO CON HUEVOS CREPE - \$11.50

Crepe stuffed with scrambled eggs and Spanish chorizo, topped with Mole sauce, Jack and Cheddar cheese, sour cream and cilantro. Served with black beans, roasted breakfast potatoes, and freshly cut fruit. 2 crepes per person. 20 person minimum.

KALE CAESAR ENTRÉE SALAD WITH GRILLED CHICKEN - \$12.25

Shredded kale topped with grilled chicken, Parmesan cheese, croutons, and Parmesan Crisps and Caesar dressing. Served with fresh rolls and butter. 10 person minimum.



MEDITERRANEAN MARINATED VEGETABLE SANDWICH ON CIABATTA - \$8

Grilled eggplant, zucchini, yellow squash, roasted Roma tomatoes, pickled red onion, olive tapenade, and spinach on a ciabatta bread with hummus. Served with your choice of sides: Mediterranean Pasta Salad, Fresh Fruit Salad, Pesto Pasta Salad, or Kettle Chips. Vegetarian. 10 person minimum. Limit of 3 sandwich selections per order.

ROASTED CHICKEN PESTO SANDWICH ON BAGUETTE - \$11.25

Grilled chicken tossed with basil pesto, sundried tomatoes, and spinach on a baguette with goat cheese.

Served with your choice of sides: Mediterranean Pasta Salad, Fresh Fruit Salad, Pesto Pasta Salad, or Kettle Chips. 10 person minimum. 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.

PORK SHANK OSSO BUCO (SERVED OFF THE BONE) - \$14

Pork shank braised in white wine, shallots, garlic, and rosemary with a demi-glace. Served with cheddar mashed potatoes, seasonal vegetables, and assorted rolls. 20 person minimum.



Menu item meets at least one Seeds of Change principle. Learn more at: dining.ucr.edu/nutrition

