

# EVENT MENU



**UCI** Catering



# INSPIRED EXPERIENCES.

## **CULINARY FORWARD**

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Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## **THOUGHTFUL HOSPITALITY**

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Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## **PEOPLE & PLANET**

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Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## **INSPIRED EXPERIENCES**

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Our experiences create connection and culture, bringing desired and inspired spaces to life.

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**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

## ALL DAY DELICIOUS \$51.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	100-200 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

## MEETING WRAP UP \$48.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Build Your Own Yogurt Parfaits <b>v</b>	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-70 Cal each
Assorted Whole Fruits <b>VG EW PF</b>	45-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$38.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

### SIMPLE CONTINENTAL

Assorted Miniature Pastries to include Mini Danish, Mini Scones and Mini Muffins <b>v</b>	80-170 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$10.99

Assorted Miniature Pastries to include Mini Danish, Mini Scones and Mini Muffins <b>v</b>	80-170 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### MINI CONTINENTAL \$13.99

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Scones <b>v</b>	100-180 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### NEW YORKER \$17.99

Plain and Everything Bagels <b>v</b>	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$39.99 PER DOZEN	290-450 Cal each
Assorted Pastries <b>v</b> \$4.79 PER PERSON	210-530 Cal each
Assorted Greek Yogurt Cups <b>v</b> \$4.29	90-110 Cal each
Vegan Banana Walnut Tea Bread (Individual) <b>VG</b> \$5.49	300 Cal each
Chopped Fruit Salad - per person <b>VG</b> \$4.99	40 Cal/2.5 oz. serving
Gourmet Breakfast Pastry Assortment - per person <b>v</b> \$5.79	70-150 Cal each

# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$17.99

Assorted Miniature Muffins <b>v</b>	210-510 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$18.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble <b>v</b>	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

### THE SHAKSHUKA SPECIAL \$16.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Grilled Naan <b>VG</b>	250 Cal each
Roasted Red Bliss Potatoes <b>v</b>	100 Cal/3 oz. serving
Shakshuka Eggs <b>v</b>	270 Cal/4.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 20 guests or more.

### JUST FRENCH TOAST \$10.99 PER PERSON

Orange Cinnamon French Toast ▼	100 Cal each
Maple Syrup <b>vg</b>	80 Cal/1 oz. serving
Butter	35 Cal each

### BREAKFAST BURRITOS \$8.99 PER PERSON

Choice of Two (2) Breakfast Burritos:	
Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo ▼	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar ▼	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto <b>v EW PF</b>	430 Cal each

### BISCUITS IN SAUSAGE GRAVY \$5.99 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### DELI EXPRESS \$17.99

Build your own Sandwich. Includes One (1) Side Salad, Chips and Beverages.

Choice of One (1) Side Salad (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Mediterranean Chicken and Grain Salad \$20.99

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette <b>EW PF</b>	340 Cal each/7 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each

#### Steakhouse Chop Salad \$21.99

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each

#### Kale Quinoa Panzanella \$19.99

Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips with a Sun-Dried Tomato Vinaigrette <b>vg EW PF</b>	480 Cal/11.8 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each

### CLASSIC BOX LUNCH \$17.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$20.99

Choice of Three (3) Classic Sandwiches and One (1) Side Salad accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Beverages

Choice of One (1) Side Salad (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Jerk Chicken Sandwich	670 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### THE EXECUTIVE LUNCHEON \$23.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Roast Beef and Fontina Sub	660 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	470 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki <b>VG EW PF</b>	460 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90 Cal/3 oz. serving
Chimichurri Potato Salad <b>VG</b>	120 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	110 Cal/3.5 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

### TRATTORIA PASTA \$25.99

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Herb Breadstick <b>v</b>	170 Cal each
Italian Roasted Vegetables <b>vg</b>	100 Cal/3.5 oz. serving
Select One (1) Pasta:	
Pea & Mushroom Tortellini Alfredo <b>v</b>	300 Cal/7 oz. serving
Tortellini Rose <b>v</b>	240 Cal/6.5 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each

### MI COMIDA \$26.99

Choice of Two (2) Sides:	
Sweet Plantain	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries	150 Cal/3.5 oz. serving
Pinto Beans <b>EW PF</b>	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens <b>VG EW PF</b>	30 Cal/2 oz. serving
Choice of One (1) Base:	
Chopped Salad <b>VG PF</b>	20 Cal/3 oz. serving
Yellow Rice <b>VG EW</b>	120 Cal/3.5 oz. serving
Quinoa <b>VG EW PF</b>	130 Cal/3 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken <b>EW</b>	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon <b>VG PF</b>	220 Cal/7.75 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla <b>VG</b>	15 Cal/1 oz. serving
Salsa Pebre <b>VG</b>	5 Cal/1 oz. serving
Mojo Dressing <b>VG</b>	110 Cal/1 oz. serving
Peruvian Green Sauce <b>V</b>	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

### SPRING FLING \$26.79

Choice of Two (2) Sides:	
Asian Edamame Salad <b>V EW</b>	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW PF</b>	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad <b>EW PF</b>	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté <b>VG EW PF</b>	60 Cal/4 oz. serving
Choice of Two (2) Entrées:	
Grilled BBQ Pork Chops <b>EW</b>	180 Cal each
Grilled Montreal Cod <b>EW</b>	80 Cal/3 oz. serving
Crispy Five Spice Tofu <b>EW</b>	340 Cal/5 oz. serving
Falafel <b>VG EW PF</b>	35 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise <b>V</b>	150 Cal/1 oz. serving
Green Chile Relish <b>VG</b>	15 Cal/1 oz. serving
Chermoula Crema <b>V</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>VG</b>	40 Cal/1 oz. serving
Brownies <b>VG</b>	280 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

### BBQ NATION \$27.99

#### Choice of One (1) Salad:

Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Sweet Potato Salad <b>v PF</b>	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Lexington Slaw <b>VG EW PF</b>	30 Cal/2.75 oz. serving

#### Choice of One (1) Bread:

Corn Muffin <b>v</b>	220 Cal each
Southern Biscuits <b>v</b>	190 Cal each
Texas Toast <b>VG</b>	120 Cal each

#### Choice of Two (2) Sides:

Macaroni and Cheese <b>v</b>	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans <b>PF</b>	90 Cal/4 oz. serving

#### Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	220 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	480 Cal each
BBQ Jackfruit <b>VG PF</b>	120 Cal/3 oz. serving
BBQ Pulled Oats Sandwich <b>VG PF</b>	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches <b>v</b>	160 Cal each

#### Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce <b>VG</b>	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce <b>v</b>	160 Cal/1 oz. serving
Barbecue Sauce <b>VG</b>	170 Cal/1 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each

### LOW COUNTRY FUSION \$25.99

#### Hoppin' John: Black-Eyed Peas with Bacon

Braised Collard Greens <b>PF</b>	150 Cal/4 oz. serving
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#### Hushpuppies **v**

Fried Green Tomato	70 Cal each
Cajun Mayonnaise <b>v</b>	50 Cal each
Black-Eyed Peas and Okra Stew <b>VG EW PF</b>	20 Cal/1 oz. serving
BBQ Shrimp over Cajun Spiced Grits <b>v</b>	90 Cal/4.15 oz. serving
Coconut Cupcake with Coconut Cream Cheese Icing <b>v</b>	910 Cal/12.5 oz. serving
	350 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

### REPUBLIC OF SPICE \$29.59

Kachumber Side Salad <b>VG EW PF</b>	40 Cal/3.9 oz. serving
Tikka Chaat Side Salad <b>VG PF</b>	70 Cal/3 oz. serving
Curry-Spiced Naan <b>VG</b>	450 Cal each
Choice of One (1) Base:	
Brown Rice <b>VG EW</b>	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo <b>VG PF</b>	110 Cal/3.5 oz. serving
Yellow Dal <b>VG EW</b>	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp) <b>EW</b>	120 Cal/4.5 oz. serving
Tandoori Chicken <b>EW</b>	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion <b>VG</b>	10 Cal/0.5 oz. serving
Shredded Carrot <b>VG</b>	5 Cal/0.5 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney <b>VG</b>	45 Cal/1 oz. serving
Cucumber Mint Raita	15 Cal/1 oz. serving
Tomato Chutney <b>VG</b>	140 Cal/2 oz. serving
Honey Lemon Rice Pudding <b>V</b>	200 Cal/4.25 oz. serving

### MEDI EATS BUFFET \$26.99

Israeli Couscous <b>VG EW PF</b>	120 Cal/3.5 oz. serving
White Pita Flatbread <b>V</b>	240 Cal each
Roasted Mediterranean Vegetables <b>VG EW PF</b>	100 Cal/3 oz. serving
Sautéed Spinach <b>VG EW PF</b>	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entree:	
Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken <b>EW</b>	200 Cal/6 oz. serving
Baked Falafel <b>V PF</b>	45-260 Cal each
Tzatziki <b>V</b>	15 Cal/1 oz. serving
Assorted Dessert Bars <b>V</b>	80-160 Cal each

### YUCATAN BOWL \$27.99

Romaine Lettuce Salad <b>VG</b>	5 Cal/0.5 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3.5 oz. serving
Vegan Chorizo <b>VG</b>	240 Cal/4 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>V</b>	220 Cal each

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BUFFETS

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Salad <b>PF</b>	170 Cal/3 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$26.99</b>	340 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$25.99</b>	130 Cal/3 oz. serving
Chicken and Shrimp Creole <b>EW \$26.99</b>	250 Cal/8.75 oz. serving
Grilled Montreal Cod <b>EW \$27.99</b>	80 Cal/3 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$28.99</b>	330 Cal/5 oz. serving
Asian Marinated Steak <b>\$30.99</b>	190 Cal/3 oz. serving
Crispy Five Spice Tofu <b>VG EW PF \$25.99</b>	340 Cal/5 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Chili-Garlic Green Beans <b>VG PF</b>	90 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Garlic Spinach and Kale <b>VG PF</b>	60 Cal/3.25 oz. serving
Ginger Honey Glazed Carrots <b>V EW PF</b>	110 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	440 Cal slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Cookies and Cream Thimble Cake <b>V</b>	130 Cal each
Lemon Poppyseed with Strawberries Thimble Cake <b>V</b>	90 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each

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# RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Shrimp	<b>\$56.99</b>	35 Cal each
Beef Satay	<b>\$48.99</b>	35 Cal each
Chili-Lime Chicken Kabobs	<b>\$48.99</b>	40 Cal each
Boneless Buffalo Wings	<b>\$28.99</b>	110 Cal each
Coconut Shrimp	<b>\$58.99</b>	50 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	<b>v \$44.99</b>	45 Cal each
Brie, Pear & Almond Beggar's Purses	<b>v \$51.99</b>	70 Cal each
Crispy Asiago Asparagus	<b>v \$45.99</b>	45 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	<b>\$49.99</b>	130 Cal each
Tuna Poke Crisps	<b>EW \$49.99</b>	80 Cal each
Mediterranean Antipasto Skewers	<b>v \$49.99</b>	60 Cal each
Gazpacho Shooters	<b>VG EW PF \$44.99</b>	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	<b>VG \$44.99</b>	50 Cal each
Shrimp and Avocado Toast Points	<b>EW \$48.99</b>	70 Cal each

#### UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

### **CLASSIC CHEESE TRAY \$69.99 SERVES 12**

Classic Cheese Tray with Swiss, Cheddar and Pepper and served with Assorted Crackers **v**

290 Cal/2.75 oz. serving

### **FRESH GARDEN CRUDITÉS \$67.99 SERVES 12**

Fresh Garden Crudités served with Ranch, Pita Chips and Hummus **v PF**

120 Cal/5 oz. serving

### **SEASONAL FRESH FRUIT PLATTER \$65.99 SERVES 12**

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### **CHEF'S CHOICE CHARCUTERIE BOARD \$169.99 SERVES 12**

Charcuterie Board

Calories Vary Per Assortment

### **FLATBREAD CRISPS \$68.99 SERVES 12**

Flatbread Crisps served with Hummus, Harissa and Tzatziki **v PF**

430 Cal/6.15 oz. serving



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# RECEPTIONS

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

### HAPPY HOUR \$24.99

Chilled Spinach Dip served with Pita Chips **v** 230 Cal/2.25 oz. serving  
Mini Cheesesteaks 180 Cal each

Chicken Tenders served Buffalo Sauce, Ranch, BBQ Sauce and Blue Cheese Dip 560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese **v** 390 Cal/6 oz. serving  
Assorted Craveworthy® Cookies **v** 210-230 Cal each  
Brownie Bites **v** 240-370 Cal each

### SPANISH PAELLA \$16.99

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables 310 Cal/8 oz. serving

### SOFT PRETZEL BAR \$8.99

Hot Pretzels **vg** 180 Cal each

Choice of Two (2) Dipping Sauces:

Honey Mustard Sauce <b>v</b>	50 Cal/1 oz. serving
Spicy Mustard Sauce <b>vg</b>	60 Cal/1 oz. serving
Yellow Mustard Sauce <b>vg</b>	25 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>vg</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	70 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce <b>vg</b>	80 Cal/1 oz. serving
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving

## BREAKS

All prices are per person and available for 12 guests or more.

### ENERGY BREAK \$5.99

Granola Bars <b>v</b>	100-200 Cal each
Fruit Filled Bar <b>v</b>	100-250 Cal each
Breakfast Bar <b>v</b>	100-250 Cal each

### THE HEALTHY ALTERNATIVE \$11.99

Apple <b>vg EW PF</b>	60 Cal each
Orange <b>vg EW PF</b>	45 Cal each
Banana <b>vg EW PF</b>	100 Cal each
Pear <b>vg</b>	90 Cal each
Yogurt Cup <b>v</b>	40-80 Cal each
Trail Mix <b>v</b>	280 Cal each
Granola Bars <b>v</b>	100-200 Cal each

### SNACK ATTACK \$11.99

Assorted Individual Bags of Chips <b>v</b>	100-160 Cal each
Trail Mix <b>v</b>	280 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

HART SUNRISE

HART SUNRISE

# BEVERAGES & DESSERTS

## BEVERAGES

Includes Half and Half and Assorted Sweeteners. Soy Milk, Oat Milk and Almond Milk are available at an Additional Cost

### COFFEE AND HOT TEA

Regular Coffee 0 Cal/8 oz. serving  
Decaffeinated Coffee 0 Cal/8 oz. serving  
Hot Water with Assorted Tea Bags 0 Cal/8 oz. serving

**\$19.99 PER POT** (serves 10 cups)  
**\$58.99 PER 1.5 GALLON** (serves 24 cups)  
**\$116.99 PER 3 GALLON** (serves 48 cups)  
**\$172.99 PER 5 GALLON** (serves 80 cups)

Soy Milk **\$10.99 PER QUART** 10 Cal/1 Tbsp. serving  
Almond Milk **\$10.99 PER QUART** 20 Cal/1 Tbsp. serving  
Oat Milk **\$10.99 PER QUART** 10 Cal/1 Tbsp. serving

### ICED TEA AND LEMONADE

Iced Tea 5 Cal/8 oz. serving  
Lemonade 90 Cal/8 oz. serving

**\$18.99 PER PITCHER** (serves 15)  
**\$55.99 PER 2.5 GALLON** (serves 40)  
**\$112.99 PER 5 GALLON** (serves 80)

### WATER

Iced Water 0 Cal/8 oz. serving

**\$9.99 PER PITCHER** (serves 15)  
**\$28.99 PER 2.5 GALLON** (serves 40)  
**\$56.99 PER 5 GALLON** (serves 80)

### JUICE AND SPECIALTY DRINKS

Orange Juice 110 Cal/8 oz. serving  
Apple Juice 140 Cal/8 oz. serving  
Cranberry Juice 120 Cal/8 oz. serving  
Passion Orange Guava Punch 130 Cal/8 oz. serving  
Hibiscus Lemonade 120 Cal/8 oz. serving

**\$19.99 PER PITCHER** (serves 15)  
**\$55.99 PER 2.5 GALLON** (serves 40)  
**\$108.99 PER 5 GALLON** (serves 80)

### INDIVIDUAL BEVERAGES

Assorted Sodas (Can) **\$2.49 EACH** 0-150 Cal each  
Assorted Individual Fruit Juices **\$2.99 EACH** 100-150 Cal each  
Sparkling Water **\$3.99 EACH** 0 Cal each  
Bottled Water **\$2.99 EACH** 0 Cal each

## DESSERTS

Assorted Craveworthy® Cookies **v**  
**\$23.19 PER DOZEN** 210-280 Cal each

Bakery-fresh Brownies **v**  
**\$26.79 PER DOZEN** 250 Cal each

Assorted Miniature Cookies - per dozen **v \$11.99** 120-160 Cal each

Brownie Bites - per dozen **v \$12.99** 130 Cal each

Assorted Dessert Bar Bites - per dozen **v \$16.99** 80-160 Cal each

## ORDERING INFORMATION

### Lead Time

Notice of 7 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to accommodate your request. Please visit our website or call our office to check availability of dates.

### Extras

If specialty linen or service staff are needed, we can add to your order with the necessary charges. We are delighted to assist you with all of your event needs. Please contact our office to see our available options.

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering office when planning your event of any food allergies or ingredient questions. We rely on our vendors' allergy warnings and ingredient listings. Due to ingredient substitutions, recipe revision as well as cross-contact with allergens are possible and we cannot guarantee any food item will be completely free of allergens.

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL


**PF** PLANT FORWARD



### Contact Us Today

949.824.1423  
catering@uci.edu  
www.ucicatering.catertrax.com

Prices effective until 07/01/2025  
Prices may be subject to change

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